



## Modern British & European Hot Buffet Menu

Price:£20.00

Indulge in a selection of vibrant, flavourful dishes crafted to elevate any occasion. From delightful vegan options & classic charcuterie boards to premium seafood & savory meats, our cold buffet offerings are designed to cater to every palate. Let us bring freshness, quality, & exceptional taste to your event, making it truly memorable.

### VEGAN AND VEGETARIAN:

#### 1. Aubergine & Chickpea Stew. (vegan)

Freshly picked aubergine slow cooked in tomatoes and herb sauce along with chickpeas served with velvety mashed potatoes.

#### 2. Thai Green Vegetables Curry. (vegan)

Assorted baby vegetables cooked in galangal lime leaves coriander green chillies & coconut silky texture sauce served with jasmine white rice.

#### 3. Mushroom & Pumpkin Stroganoff. (veggie, gluten, dairy)

Wild mushrooms and pumpkin cubes stir fried with Shallots, garlic and chili blended with creamy sauce served with white steam rice.

#### 4. Leeks, Potatoes & Cheese Pie. (egg, gluten, dairy)

Hand made pastry filled with slow cooked leeks and potatoes folded in cheese finish in oven and served with cheesy mashed potatoes & gravy.

#### 5. Gnocchi Peas & Spinach Ragù. (gluten,egg, dairy)

Hand made gnocchi, roasted and slow cooked with tomato sauce Italian herbs peas and add wilted spinach served with sliced of bread.

#### 6. Vegetables Biryani. (vegan)

Traditional rice cooked in Indian biryani sauce with assorted vegetables served with kachumber salad.

#### 7. Vegetables Chow Mein. (veggie,egg, soy)

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Chinese classic noodles cooked in chow mien sauce and mixed with wok stir fried baby vegetables.

## **8. Sweet & Sour vegetables curry . (vegan)**

Assorted vegetables cooked in traditional chinese sweet and sour sauce served with steamed rice.

## **9. Tarka Daal. (vegan)**

Mixed lentil cooked with garlic onion chilli sauce blended with Indian spices served with pialu rice.

## **10. Vegetable Curry. (vegan)**

Assorted fresh vegetable slow cooked with Indian spice and herbs in tomato & onion sauce serve with naan bread

## **11. Saag Aloo. (vegan)**

Wild spinach cooked in traditional way with Indian spices along with potatoes serve with jeera rice

### MEAT AND CHICKEN:

#### **1. Classic Chicken Casserole. (dairy)**

Cubes of chicken supreme slow cooked into diced onions, garlic thyme & mushrooms sliced with a creamy sauce served with velvety mash potatoes.

#### **2. Roasted Chicken Supreme.**

Slow roasted chicken supreme with thyme and rosemary dressing served with roasted potatoes butter green and gravy.

#### **3. Chicken Jalfrezi / Chicken Tikka Masala / Butter Chicken. (dairy)**

Chicken supreme cube cooked in choice of sauce served with jeera rice

#### **4. Jerk Chicken And Rice And Peas.**

Caribbean charcoal jerk chicken served with rice and peas and jerk sauce.

#### **5. Chick & Mushroom Pie / Chicken & Beans Pie / Chicken & Tarragon Pie. (eggs, gluten, dairy)**

Hand made pastry filled with slow cooked chicken & vegetables finish in oven & served with cheesy mashed potatoes and gravy.

#### **6. Beef Steak And Ale Pie / Traditional Beef Pie. (gluten)**

Hand made pastry filled with slow cooked beef steak & vegetables finish in oven & served with cheesy mashed potatoes & gravy.

#### **7. Beef In Black Bean Sauce. (egg, soy)**

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Beef strip cooked rich black bean sauce together with green & red pepper & onion served with egg fried rice.

## **8. Slow Roasted Sirloin Beef Sliced.** (supplement £3.00pp) (dairy)

Aged beef sirloin slow roasted and sliced medium or medium rare served with roasted potatoes and butter green.

## **9. Traditional Shepherds Pie.**

Lamb minced meat slow cooked in lamb stock with peas and carrots topped with velvety mashed served with butter green.

## **10. Beef stroganoff.** (dairy)

beef cubes stir fried with Shallots, garlic & chili blended with creamy sauce served with white steam rice.

### FISH / SHELLFISH:

#### **1. Prawns Curry.** (crustacean)

Prawns cooked in tomato and onion gravy with chilli garlic served with white steamed rice.

#### **2. Fillet Of Salmon.** (dairy, fish)

Fresh caught salmon marinated with herb and lemon, pan seared served with creamy leeks and broccoli.

#### **3. Spanish Seafood Paella.** (fish, crustaceans, molluscs)

Paella rice cooked in saffron rich tomato sauce along with chorizo & mixed seafood.

#### **4. Traditional Fish And Chips.** (dairy, fish, crustacean)

Fresh caught cod deep fried in battered flour served with mashed peas tartare sauce, lemon & chips.

#### **5. Fish Cakes.** (crustacean, fish, gluten)

Smoked haddock, salmon and prawns blended together with herbs, lemon zest & mashed potatoes breadcrumbs crisp fried served with mashy peas & lemon.

#### **6. Fish Pie.** (fish, dairy)

Smoked haddock, salmon cooked in white silky sauce along with thyme, garlic and wild herbs topped with velvety mash potato.

#### **7. Fish Pakora Masala.** (fish)

Cubes of cod fish marinated in Indian spices & herbs with fresh lemon juice clotted in gram flour and deep fried and finished in tomato onion masala sauce.

#### **8. Fillet of Sea Bass.**

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(fish)

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Pan seared sea bass fillet with garlic & wild herbs marinated sauce cooked on slow heat & with crispy skin.

## DESSERTS:

- 1. Vegan Chocolate Cake.** (vegan)
- 2. Strawberry Moss And Fresh Fruit Pot.** (vegan)
- 3. Triple Chocolate Fudge Cake.** (egg, dairy, gluten)
- 4. New York Cheese Cake.** (egg, dairy, gluten)
- 5. Chocolate / Strawberry Cheesecake.** (egg, dairy, gluten)
- 6. Vanilla Moss And Fresh Berries Mint Jelly Pot.**
- 7. Eton Mess Cup.** (egg, dairy)
- 8. Banoffee Pie Cups.** (egg, dairy, gluten)
- 9. Mango Mousse And Passionfruit Cup Else.** (egg, dairy)
- 10. Exotic Tropical Fruit Salad.** (Vegan)

## SELECTION OF SALADS:

- 1. Greek Salad.** (veggie)  
Cherry tomatoes, red onions, cucumber, lettuce olives, feta cheese.
- 2. Mediterranean Salad.** (vegan, pine nuts)  
Roasted vegetables chickpeas basil pesto, baby spinach wild rocket.
- 3. Creamy Potatoes Salad.** (veggie, dairy)  
Baby potatoes, scallions, chives olive oil fresh cream.
- 4. Quinoa Salad.** (vegan, gluten)  
Barley, beans, grilled pepper chilli garlic cress.
- 5. Moroccan Cous Cous Salad.** (vegan, gluten)  
Mint, parsley, chopped tomatoes and red onion pomegranate raisins.
- 6. Garden Salad.** (vegan)

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Crispy leave mixed with cherry tomatoes, cucumber and red onion.

## Sides:

(Steamed broccoli and beans / buttered greens /creamy mashed potatoes / baby new potatoes /roasted potatoes /coleslaw / boiled sweetcorns /roasted root vegetables / section of breads.)

## RICE:

1. Egg Fried Rice.
2. Vegetables stirred fry rice.
3. Vegetables pilau rice Indian spices.
4. Rice and peas.(Caribbean)

1. Selection Of 2 Main Buffets And 1 Salad And One Side With One Dessert. £15.00pp

2. Selection Of 3 Main Buffets, 2 Salads & 2 Sides & 2 Desserts. £20.00pp

3. Extra Buffet. £5.00pp

4. Salads. £2.00pp

5. Side. £2.00pp

6. Desserts £3.00pp

## NOTE:

All packages include premium fine china crockery, elegant cutlery, and professional staff.

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