

HOT BUFFET MENUS 2023

MAIN DISHES - choose 2 of the following dishes

Meat/fish

- Slow cooked local lamb and minted root vegetable cassoulet, herb cous-cous 🐸
- Roasted miso baked cod fillet, spring onion and coriander rice noodles ❤️
- Chicken shawarma with homemade garlic and herb flatbread
- Pork tenderloin stroganoff with griddled apples and tarragon (A)
- Minced beef and chorizo meatballs with spaghetti and Sicilian tomato sauce
- Kokkinisto Greek beef stew with crusty bread and orzo pasta
- Cajun roasted supreme of salmon with Pico de Gallo and crispy tortillas ❤️
- Chargrilled rump of lamb in balsamic, mint and garlic, leek, sweet potato and goat curd, chianti jus
- Roasted supreme of chicken, smoked bacon and mushroom stuffing, wild mushroom and leek sauce
- Katsu chicken with lime and coriander jasmine rice
- Hake, salmon and prawn hot pot with roasted Mediterranean vegetables 🐸

Vegetarian

- Halloumi, aubergine and Mediterranean vegetable ragout with herb cous-cous
- Lentil, cauliflower and butternut squash jalfrezi with pilau rice and naan bread ❤️
- Roasted wild mushroom, asparagus and leek wellington with dolcelatte cheese and tomato and basil sauce
- Crispy herb polenta with Szechuan spiced Asian vegetables, pak choi and rice noodles ❤️ 🐸
- Haricot bean, broccoli and sweet potato lasagne with double Gloucester cheese

The above dishes will be served with 2 vegetables and either a baked potato, new potatoes or rice where appropriate.

A selection of cold desserts will be served

(A= Contains alcohol, N= Contains nuts, 🐸 Low carbon meal, ❤️ Healthy option)