






HOT BUFFET MENUS 2021







MAIN DISHES - choose 2 of the following dishes

£43.00 + VAT per person

Meat/fish

- Slow roasted beef Bourguignonne, crispy bacon, baby onions and grain mustard, spring onion and chive mash(A)
- Griddled rump of English lamb, balsamic, mint and redcurrant glaze, root vegetable cous cous , onion jus
- Medallions of Suffolk pork, braeburn apple, tarragon and Duke of Cambridge cheese crust, Calvados sauce(A) 
- Roast breast of English chicken with a winter vegetable, pearl barley and dill   stew
- Roasted smoky paprika hake fillet, haricot bean, sweet pimento and chorizo ragu
- Lemon salmon picatta with roasted squash, watercress and sea herbs 
- Asian spiced sea bass fillet with ginger, chill, spring onion and coriander vermicelli, sweet chilli sauce
- Goan chicken tikka masala, fragrant basmati rice mini poppadum's 

Vegetarian

- Roasted squash and pumpkin risotto with Cambridge blue cheese and winter herbs 
- Cannellini bean, woodland mushroom and broccoli lasagne with double Gloucester and chive cheese 
- Roasted beetroot, butternut squash and feta cheese strudel, mustard sauce 
- Chick pea, cauliflower, sweet potato and spinach dhansak mushroom rice  pilaff
- Mediterranean vegetable, griddled halloumi and artichoke wellington with a sundried tomato sauce 
- Lentil and Jackfruit biriyani with toasted coconut and almond's (N) 

The above dishes will be served with 2 vegetables
and either a baked jacket, 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)