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 couscous, 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)