

# Conference Lunch Buffet Selector Menu

MAIN COURSES – Meat options

Please choose **one** main course meat options

Lamb & herb meatballs minted yogurt dip
Sticky piri-piri chicken and pepper skewers
Lamb apricot & chick pea tagine cous cous
Teriaki sesame seed spring onion & chilli chicken
BBQ brisket mac & cheese
Traditional sausage roll with sticky onion chutney

MAIN COURSES –Fish options
Please choose **one** main course fish options

Beer battered fish & chips, tartare sauce

Traditional fish pie

Portuguese fishcake

Hale loin, confit tomato sauce & crispy rocket

Mackerel pickled vegetables, coriander, chilli & lime

Smoked haddock, new potato & Applewood gratin

## **VEGETARIAN DISHES**

Please choose one vegetarian option

Provencal vegetable bake, herb crumb, crispy mozzarella bon bon
Halloumi fries, sweet chilli dip
Sweet potato apricot & chick pea tagine
Charred Mediterranean vegetable skewers
Mixed bean chilli coriander & chive crème fraiche
Cumin thyme & butternut squash arancini



#### **ACCOMPANIMENTS**

#### Please choose two accompaniments

Aromatic basmati rice
Skin on fries
Cajun potato wedges
Provencal vegetables
Herb roasted new potatoes
Roast vegetables cous cous
Pesto penne pasta
Steamed seasonal vegetable mix

#### SALAD SELECTION

### Please choose two salad options

Capresi salad, mozzarella plum tomato & basil

Noodle sweet chilli spring onion & coriander

Caesar salad

Moroccan cous cous

Asian style slaw

New potato, spring onion & honey mustard

Green mixed leaf

Heritage tomato & roasted peppers

Homemade coleslaw

### **DESSERTS**

#### Please choose two dessert options

Fruit platter

Chocolate tarts raspberry crème fraiche
Lemon posset and granola
Treacle tart & toffee cream
Coffee & walnut slice
Banofee mess

Tea and coffee

Food allergies and intolerances: Please inform your server before ordering if you have a food allergy or intolerance. All food is prepared in an area where allergens are present. All prices are inclusive of VAT at the current rate. All items are subject to availability and all weight is approximate uncooked weights.

Any discretionary gratuities will be distributed in full to our team members