

Hot and Cold Buffet Menu One

To Commence

Artisan Salad Station

Curate your own bespoke salad with a selection of gourmet ingredients:

Heritage leaf medley, baby gem hearts, ripened tomatoes, Cucumber, tri-colour peppers, roasted beetroot, sunflower kernels, jalapeños, marinated olives, herb garlic croutons, shaved artisan cheese, chicken escalope

Accompaniments include Caesar emulsion, cold-pressed olive oil, and aged balsamic.

Main Course

Penne pasta enveloped in a rich, spiced tomato and garlic concasse

Falafel & Houmous Wraps served with tomato and cucumber, presented in a soft tortilla flatbread (vegan)

Baked Fillet of White Fish gently roasted and served with Vegetables lightly glazed and a fragrant herb white wine velouté

To Conclude

An assortment of delicately crafted cheesecakes

A vibrant medley of hand-cut, ripe fruits

Hot and Cold Buffet Menu Two

To Commence

Build-Your-Own Taco Station

Crisp taco shells with an array of fresh fillings and garnishes including julienne tomato, cucumber & carrots, house pickled onions, grated cheese, vibrant salsa, sour cream, fiery jalapeños, slow-cooked BBQ pulled pork, creamy guacamole, fresh coriander, and crisp baby gem lettuce

Main Course

Vegetable fajita, sour cream, jalapenos, guacamole & soft taco shells

Aromatic vegetable & chickpea tagine style stew served with a light couscous salad (vegan)

Roasted meatballs finished in a deep, fragrant aromatic tomato sauce

To Conclude

Sponge cake infused with zesty lemon and finished with a delicate citrus glaze

A refreshing medley of hand-cut, market-fresh fruits

Hot & Cold Buffet Menu Three

To Commence

Light and refreshing salad, marinated courgettes, roasted peppers toasted seeds in a citrus dressing

Sliced chicken breast with crisp romaine, garlic croutons, parmesan shavings, and Caesar dressing

Seasonal Mixed Leaf Salad lightly dressed with House Vinaigrette

Main Course

Spaghetti pasta gently tossed with extra virgin olive oil, sautéed garlic, hint of red chili flakes

A delicately spiced pie filled with cauliflower, spinach, and aromatic flavour's, in golden flaky pastry (*Vegan*)

Succulent marinated chicken kebabs, delicately spiced with aromatic herbs. Served with yoghurt, herb chutney & laccha onion for a melt-in-the-mouth finish

To Conclude

Flaky pastry filled with creamy vanilla custard, baked until golden

A colourful medley of hand-cut seasonal fruits

Hot and Cold Buffet Menu Four

To Commence

Salad of flaked tuna, marinated olives, and barrel-aged feta on a bed of crisp greens

Elegant arrangement of seasonal raw vegetables served with silky houmous

House Garden Salad delicately tossed in our signature dressing

Main Course

Tender strips of marinated chicken in fajita seasoning with sautéed peppers and onions, served with soft taco tortillas

A hearty, light spiced sweet potato, spinach & chickpea stew (*Vegan*)

Fluffy egg fried rice infused with delicate spring onion and subtle seasoning

To Conclude

Golden fried churros stick dusted with fragrant cinnamon sugar, served with a decadent dark chocolate dipping sauce

A refreshing medley of hand-cut, ripe fruits

Hot and Cold Buffet Menu Five

To Commence

Artisan Salad Station

Curate your own bespoke salad with a selection of gourmet ingredients:

Heritage leaf medley, baby gem hearts, ripened tomatoes, Cucumber, tri-colour peppers, roasted beetroot, sunflower kernels, jalapeños, marinated olives, herb garlic croutons, shaved artisan cheese, Ham slices.

Accompaniments include Caesar emulsion, cold-pressed olive oil, and aged balsamic.

Main Course

Slow-cooked vegetables served on crusty focaccia, topped with a savoury gratin and sweet onion marmalade

Fluffy couscous tossed with sweet apricot, vegetables & seasoned to perfection

(Vegan)

Rich & aromatic Beef stew with vegetables, served with white basmati rice

Desserts

Rich chocolate brownie with a melt-in-the-mouth texture, chocolate sauce

A refreshing assortment of hand-cut ripe fruits

Hot and Cold Buffet Menu Six

To Commence

Fragrant quinoa tossed with mixed beans, bell peppers, and warm spices, dressed in a zesty citrus & mustard emulsion

Garden salad with house dressing

Lentil soup with assorted breads

Main Course

Vegan meatballs served with light coated arabiatta sauce (vegan)

Pan seared chicken breast served with a fragrant jus

Fish cakes with tomato caper relish & vegetables

To Conclude

Sponge traybake with shredded coconut and raspberry compote, finished with a light dusting of sugar

A vibrant arrangement of hand-prepared, ripe seasonal fruits