

Banqueting Menu

Salad & Mezze Bar

Selection of fresh greens, leaves, vegetables, mezze, condiments and assorted dressings.

- **SALAD GREENS:** *Spinach, mixed greens, broccoli, pea shoots, Asian slaw mix*
- **HARD-BOILED EGGS:** *Seasoned with salt and pepper*
- **VEGETABLES:** *Sweetcorn, red cabbage, mixed vegetables, tomatoes, bell peppers, cucumber*
- **GRAINS:** *Cooked and seasoned quinoa*
- **CHEESE:** *Cheddar, parmesan, bocconcini mozzarella*
- **PROTEINS:** *Tuna, cooked sliced ham, beef, turkey*
- **CONDIMENTS:** *Pickled onion, pickled slaw, gherkins, jalapeño chilli, fried onion, croutons*
- **DRESSINGS:** *Honey mustard, lime chilli, caesar, ranch, french, blue cheese, balsamic, olive oil*
- **MEZZE:** *Taramasalata, hummus, olives, feta in oil, tomato pesto, chargrilled vegetable mix, pitta*
- **NUTS:** *Almond flakes, walnuts, dried fruit, omega seeds, sesame seeds*



Banqueting Menu

Hot Buffet

Choose from the following main menu options:

MENU 1

- *Roasted beef rump, sliced & served with gravy*
- *Baked hake fish with salsa verde*
- *Vegan cottage pie*
- *Roasted potato*
- *Roasted root vegetable*
- *Maple roasted parsnip*
- *Honey roasted carrot*
- *Mildred cauliflower cheese*

MENU 3

- *Roasted chicken breast, sliced & served with pancetta peppercorn sauce*
- *Pan-seared sea bass with pepper puree*
- *Baked aubergine with tomato sauce*
- *Roasted potato*
- *Roasted root vegetable*
- *Maple roasted parsnip*
- *Honey roasted carrot*
- *Cauliflower with herbal green sauce*

MENU 2

- *Yankee pot braised beef brisket, sliced in red wine jus*
- *Roasted salmon with chimichurri glaze*
- *Braised new potato with garlic & herb*
- *Steamed broccoli with garlic lemon*
- *Steamed carrot & coriander*
- *Steamed green beans*
- *Vegan yankee potatoes*

MENU 4

- *Grilled half chicken with lemon & herb, cut wedges*
- *Cumin butternut squash & lentil wellington*
- *Steamed new or sweet potato with peri-peri rub*
- *Charred peppers with lime & garlic vinegar*
- *Grilled carrot with lemon & coriander olive oil*
- *Charred courgette with cumin & cherry tomato vinegar*

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Desserts

Choose from the following dessert menu options:

OPTION 1

- *Seasonal sliced fruit platter*
- *Chocolate & cherry delice*

OPTION 2

- *Basil & lime fruit salad*
- *Caramel profiterole*

OPTION 3

- *Cardamom syrup fruit salad*
- *Apple crumble*

OPTION 4

- *Ginger & mint syrup fruit salad*
- *Cheesecake*



WATERFRONT

Conference & Events

Menus as shown available for a minimum of 40 guests. Reduced menus available on enquiry for events of less than 40 guests.

Please enquire directly for details on our beverage packages.

Please enquire for more information on options to accommodate specific dietary requirements and allergens.

Contact us at events@hibrentfordlock.co.uk



Find us on Facebook at Holiday Inn London - Brentford Lock
& on Instagram @holidayinnbrentfordlock

