

Buffet lunch



Cold buffet lunch | £30.80

Minimum of 14 people

Please note, these are sample menus.

Salad bar

- Heritage kale, rocket, savoy cabbage, cucumber, carrot, lime yoghurt, toasted cashew nuts (N)
- Quinoa, roasted peppers, piquillos, courgettes, avocado, saffron oil (V)
- Caesar salad, cos lettuce, hen's eggs, chargrilled broccoli, parmesan & croutons (V), Caesar dressing
- Mixed leaf salad (V)
- Selection of bread and focaccia, olive oil, balsamic, house dressing and ranch dressing
- Continental meats, antipasti, cornichon & olives
- Isle of Mull smoked salmon & dill gravadlax, lemon, capers & crème fraîche
- Broccoli, spinach, red pepper & feta quiche, polenta short crust (V)
- Selection of gazpachos, olive oil & chilli (V)
- Tandoori chicken, tikka spices, lemon & coriander
- Seared tiger prawns, Korean BBQ style sauce & sesame
- Wild mushroom arancini, barley, quinoa & parmesan (V)
- English Limelight apple & Concorde pear pie, clotted cream
- Selection of English cheeses & condiments
- Fresh fruit bowl

Hot & Cold fork buffet lunch | £38.80

Minimum of 14 people

- Cumberland lamb shoulder & lamb mince, Greek spices, tomato sauce (kofte style)
- Roasted new potatoes, lemon & herbs (V)
- Vegetarian moussaka, 4 bean tomato sauce, mint & parsley (V)
- Continental salami, chorizo & prosciutto & antipasti
- Isle of Mull smoked salmon, gravadlax, capers & blinis
- Roasted vegetable quiche, feta, chives, polenta short crust (V)
- Selection of gazpacho (V)
- Organic lentils, Dijon mustard, avocado & parsley (V)
- Grissini, olives, grilled pitta & hummus (V)
- Marinated tomatoes, cucumber, mozzarella, broccoli (V)
- Baklava, honey, mixed nuts, blueberries, cinnamon & Greek yoghurt mousse
- British & continental cheese, fruit paste, honey jelly
- Seasonal fruit bowl

