RICHMOND HILL

Example buffet lunch menu at 144 On The Hill - Greek Mediterranean Feast

Cold

Mediterranean cured meats selection
Greek village salad, feta & Kalamata olives - v
Chickpea, roasted pepper & herb salad - vg
Roasted aubergine, pomegranate, spinach salad - vg
Garden leaves & fresh herbs - vg

Hot

Greek-Style lamb stew, mushrooms, carrots
Mediterranean baked red mullet, tomato, olive & oregano
Tourlou Tourlou - Greek oven roasted vegetable stew - vg
Greek lemon & herb potatoes - vg
Green beans, tomato, garlic & olive oil - vg

Sides

Sourdough pagnotella Rolls
Chickpea sesame houmous - vg
Garlic marinated olives - vg

Desserts

Greek yogurt chocolate mousse, cocoa crumb - v, gf
Freshly cut seasonal fruit salad - vg

Please note the menu is subject to seasonal availability and may change. (v) Vegetarian (vg) Vegan (gf) Gluten-Free

RICHMOND HILL

Example buffet lunch menu at 144 On The Hill - A taste of China

Cold

Imperial cured meat selection
Sesame cucumber & radish salad - vg
Chinese glass noodle & vegetable salad - vg
Soy & ginger marinated mushrooms - vg
Oriental mixed leaf salad - vg

Hot

Chinese five-spice beef, spring onion & ginger
Sweet & sour marinated salmon, pineapple & peppers
Vegetable & tofu stir-fry - vg
Chinese fried rice, spring onion - vg
Steamed seasonal greens, garlic & sesame - vg

Sides

Sourdough pagnotella rolls
Chickpea sesame houmous - vg
Garlic marinated olives - vg

Desserts

Coconut & mango rice pudding - v, gf
Freshly cut seasonal fruit salad - vg

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Example buffet lunch menu at 144 On The Hill - An Indian Feast

Cold

Indian heritage cold meat platter

Indian potato & pea salad - mustard seeds, pickled onion & fresh herbs - vg

Kachumber salad - cucumber, tomato, red onion & fresh coriander - vg

Chickpea & vegetable salad - roasted cumin, coriander & lemon - vg

Indian garden leaf salad - mixed leaves, lemon dressing - vg

Hot

Punjabi-style chicken tikka masala - roasted chicken,
tomato, ginger & aromatic spices

Goan haddock fish curry - white fish, coconut, tamarind & gentle spices

Rajma & vegetable masala - kidney beans,
seasonal vegetables & aromatic spices - vg

Saffron & cumin basmati rice - vg

Tandoori roasted seasonal vegetables - peppers, cauliflower, courgettes & Indian spices - vg

Sides

Sourdough pagnotella rolls

Chickpea sesame houmous - vg

Garlic marinated olives - vg

Desserts

Pink guava & lychee panna cotta - v

Freshly cut seasonal fruit salad - vg

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