Best of British Buffet Menu

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A hearty showcase of Britain's finest flavours, featuring timeless classics & comforting favourites inspired by traditional British cuisine.

Lunch will be served in your meeting or breakout area, at your preferred time.

Chunky Leek & Potato Soup (V)

Garnished with crispy onions & croutons

Bread Basket (V)

Selection of warm, carved bloomer breads

5oz Cumberland Sausage Ring

Traditional pork & herb sausage topped with a rich onion & rosemary gravy

Battered Fish

Crispy fried cod in a light batter, served with tartare sauce

Chunky Chips (V)

Crispy fried chunky chips

Creamed Potato (V)

Mushy Peas (V)

Mixed Vegetables (V)

Peas, corn, carrots & green beans

Available additionally from the kitchen on request

Vegetable Sausage & Mash (V)

Grilled meat free sausage, served in a rich onion & rosemary gravy with mash





Indian Buffet Menu

A flavourful celebration of India's culinary heritage, featuring aromatic spices, vibrant curries & classic dishes that bring warmth & richness to every plate.

£20.95 per person

Lunch will be served in your meeting or breakout area, at your preferred time.

Selection of Indian Appetisers (V)

Poppadoms, vegetable samosas, onion bhajis, minted yoghurt, mango chutney & onion salad

Masala Chaat Chopped Salad (V)

Chicken Tikka Masala

Slow roasted chicken thighs in a light masala sauce

Keema Beef Curry

Minced beef curry with a blend of herbs, spices, onion & fresh tomatoes

Pilau Rice (V)

Fluffy rice braised with onion & spices

Bombay Potatoes (V)

Lightly fried potatoes, tossed in curry spice with fresh onion, tomato & coriander

Tarka Dhal (V)

Braised lentils in spices & coconut milk

Garlic & Coriander Naan Bread

Traditional flatbread with garlic & coriander

Available additionally from the kitchen on request

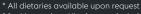
Aubergine (V)

Tandoori roasted aubergine gratinated with chilli & tandoori pastes, braised rice & parsley salad











Mediterranean Buffet Menu

£20.95 per person

A vibrant spread of Mediterranean flavours featuring fresh ingredients, bold spices & timeless dishes inspired by the sun-soaked coasts of Greece, Italy & beyond.

Lunch will be served in your meeting or breakout area, at your preferred time.

Bread, Dips & Dressing (V)

Warm basket of pitta & focaccia served with hummus, olives, olive oil, balsamic & citrus dressing

Minestrone Soup

Topped with grated parmesan

Greek Salad (V)

Tomato, cucumber, red onion, basil, olives, feta cheese & citrus dressing

Piri Piri Chicken

Roasted piri piri spiced chicken thighs with grilled chorizo sausage

Meatballs

Harissa baked meatballs in a marinara sauce, gratinated with chilli & parmesan

Patatas Bravas (V)

Crispy fried potatoes dusted in paprika, topped with a garlic & tomato sauce

Provenance Style Vegetables (V)

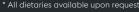
Courgettes, aubergines, peppers, red onions, tossed in a pesto oil & roasted in the oven

Available additionally from the kitchen on request

Aubergine (V)

Pesto roasted aubergine gratinated with chilli & veggie hard cheese with rocket leaves & pesto dressing





£20.95 per person

Nutritious & Delicious

Lunch Menu

A fresh & wholesome selection of lighter dishes, thoughtfully prepared to satisfy while keeping your lunch both delicious & energising.

Lunch will
be served in
your meeting
or breakout
area, at your
preferred time.

Bread, Dips & Dressing (V)

Warm basket of pitta & focaccia served with hummus, pesto & caramelised onion dip

Ranch Salad

Cucumber, pepper, roasted sweetcorn, carrot, radish, herb crouton, smoked bacon & ranch dressing

Moroccan Style Couscous Salad (V)

Pomegranate, cucumber, cherry tomatoes, mint & peppers with harissa & orange dressing

Continental Meat Board

Selection of sliced chorizo, salami & prosciutto meats

Greek Salad Wrap (V)

Feta cheese, cucumber, tomato, red onion & rocket in a wholemeal wrap

Grilled Chicken Skewer

Hot honey marinated chicken skewers

Meatball Skewer

Harissa marinated meatball skewer with harissa mayonnaise

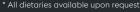
Potato Wedges (V)

Lightly fried potato wedges









Pan Asian Buffet Menu

An eclectic journey through Asia's rich culinary traditions, showcasing bold flavours, fragrant spices & authentic dishes from across the region.

£20.95 per person

Lunch will be served in your meeting or breakout area, at your preferred time.

Hot & Sour Soup

Sweet & sour flavours with vegetables, shredded chicken & egg, garnished with crispy seaweed, chilli flakes, sesame seeds & soy sauce

Prawn Crackers

Fried prawn & tapioca snacks

Asian Slaw (V)

Crunchy salad of red cabbage, carrot, Chinese leaf, mange tout, spring onion & cashew nuts tossed in a sesame, soy & chilli dressing

Indonesian Style Chicken Satay

Peanut marinated chicken skewers

Oriental Pork Bao Buns

Slow roasted pulled pork in a steamed bao bun, spring onion, sesame & chilli

Chilli Beef

Crispy beef strips tossed in a hot honey & chilli dressing with spring onion & chilli

Egg Fried Rice (V)

Fluffy rice with soy sauce & egg

Salt & Pepper Chips (V)

Chunky chips, tossed in Chinese 5 spice, Maldon salt & cracked pepper with carrot, spring onions & peppers

Available additionally from the kitchen on request

Tempura Vegetables (V)

Lightly battered peppers, aubergine & courgette with a spring onion, sesame seeds & chilli salad drizzled with a sweet chilli sauce



