



HOT BUFFET MENU

1 Course £12.95 + VAT

2 Course £17.95 + VAT

MEAT AND FISH

Thai Green Chicken Curry with Coriander Rice and Naan Bread

Slow Cooked Beef Bourguignon with Creamed Potato and Seasonal Vegetables

Braised Lamb Shank with Colcannon Mash and Seasonal Vegetables

Chilli Con Carne with Coriander Rice and Crusty French Bread

Pork Stroganoff with Saffron Rice and Garlic Flat Bread

Supreme of Chicken wrapped in Pancetta with Fondant Potato and a Basil, Mascarpone and Sundried Tomato Sauce

Slow Cooked Duck Leg with Saute Potatoes, Butternut Puree and Cherry Sauce

Cottage Pie topped with Creamed Potato and served with Seasonal Vegetables

Slow Cooked Crackled Belly of Pork
with Dauphinoise Potatoes and Cider and Mustard Sauce

Moroccan Style Lamb Tagine with Spiced Cous Cous and Pitta Bread

Homemade Steak and Real Ale Pie with Creamed Potato and Peas

Homemade Game Pie with Roasted Potatoes and Seasonal Vegetables

Olde English Sausage and Mash with Red Wine Gravy and Green Vegetable Medley

Chicken Chasseur with Dauphinoise Potatoes and Roasted Vegetables

Pheasant Breast wrapped in Pancetta with Dauphinoise Potatoes, Root Vegetables and Red Wine and Thyme Jus

Shepherds Pie topped with Creamed Potato and served with Seasonal Vegetables

Fillet of Salmon with Dauphinoise Potatoes and Moules Mariniere Sauce

Fishermans Pie topped with Creamed Potato and Seasonal Vegetables



VEGETARIAN

#Wild Mushroom and Butterbean Stroganoff with Saffron Rice
and Garlic Flat Bread

#Sweet Potato, Butternut and Spinach Curry with Rice and Naan Bread

Butternut Squash, Lentil and Pepper Wellington with Moroccan Spiced Tomato Sauce

#Vegetable Thai Green Curry with Jasmine Rice and Naan Bread

#Rustic Root Vegetable and Chestnut Stew with a Sage Crust and
Crispy Kale Leaves

Dishes marked with a # can be made to suit a vegan diet

DESSERTS

Homemade White Chocolate Crème Brulee

Belgian Chocolate Tart

Apple and Blackberry Crumble

Baileys and Chocolate Cheesecake

Praline and Chocolate Truffle

Lemon Tart Garnished with Wild Berries

Strawberry Meringue Roulade

Sticky Toffee Pudding with Toffee Sauce

Jam Roly Poly

Banoffee Pie

Chocolate and Raspberry Mousse

Lemon Meringue Pie

Orange and Whiskey Brioche Pudding

Homemade Tiramisu

Treacle Sponge