



Hot Buffet

Many people like the informality and added choice facilitated by a buffet, and a range of options are listed below. These are arranged on buffet tables as agreed with you and are presented and garnished in a way that will add spectacle to your event. Food can be served by our uniformed staff or left for your guests to help themselves. Our hot buffets are served from stainless steel chaffing dishes keeping food hot and delicious.

Traditional Beef Bourignon with shallots and pancetta lardons

Chargrilled tenderloin of pork with a sage and cider sauce served with caramelised apples

Breast of local pheasant with Madeira, bacon and butterbeans

A casserole of salmon and prawn in a mild cheese and shiitake sauce

Breast of local chicken in a wild mushroom and Vermouth cream

A rustic lamb and roasted root vegetable casserole finished with red wine

Chorizo, bean and tomato casserole garnished with crispy garlic croutons

Baked Pollack in tomatoes, olives and basil

Seasonal Venison casserole with Chantennay carrots, rosemary thyme

Spring vegetable casserole with spaghetti and pearl barley (v)

Braised rump of beef with juniper berries and Guinness.

Bouillabaisse of Monkfish, Red Mullet, Cod, Haddock and shellfish

Mushroom, Spinach and Potato Daal with chargrilled mango (v)

Creamy risotto with fresh peas and asparagus (v)

Beef fillet stroganoff with mixed mushrooms and baby gherkins

Ragout of local lamb with tomato, garlic and fresh parsley

Mixed bean, celery and coriander cobbler (v)

Chicken thigh tikka masala with chick peas and served with naan