GRAZING BUFFET MENU

Please select one menu style for all guests

£28.50 + Vat per person
Minimum spends apply

TRADITIONAL BRITISH Hot winter MENU

Roast loin of pork, apple sauce and stuffing
Roast Suffolk chicken with garlic and herbs
Butternut squash, kale, puy lentil and chestnut mushroom wellington
Cauliflower cheese, broccoli, glazed carrots
Traditional roasted potatoes
Yorkshire pudding
gravy
Dessert
Apple and caramel crumble with cream

TRADITIONAL BRITISH Hot Summer MENU

Roast loin of pork, apple sauce and stuffing
Roast Suffolk chicken with garlic and herbs
Summer vegetable and goats cheese Wellington
Thyme and garlic roasted baby new potatoes
Fine beans, carrots, peas and shallots
Savoy cabbage
Salsa verde

Dessert
Lemon tart with Strawberries
TRADITIONAL BRITISH MENU (COLD)

Honey baked ham
Charred courgette and goats cheese quiche
Coronation chicken with mini popadom and kachumber
Coronation chick pea with mini popadom and kachumber
Mature Norfolk Dapple, grapes, celery and chutney
Vegan cashew cheese, figs, grapes, celery and chutney
Scotch eggs
Vegetarian Scotch eggs
Sausage rolls
Cheese and potato “sausage” rolls
Balsamic pickled onion
Coleslaw
Baby tomatoes with light summer dressing
Mixed leaf, cucumber and radish
Potato and chive salad
Sour dough

Dessert

Eton mess
ASIAN

Pad Thai
Chicken satay with peanut sauce
Tofu satay with peanut sauce (V)
Prawns with lemon grass, lime leaves, chilli and garlic served with som tom salad
Pork laarb salad
Veggie mince laarb salad (V)
Chicken Pho pots
Vegetable Pho pots (V)

Dessert

Lemon grass Kaffir lime Brulee with coconut and chocolate shortbread

MEDITERRANEAN

Chicken and spinach lasagne
Aubergine parmigiana
Potato tortilla
Milano salami, Serrano ham, chorizo, marinated anchovy, buffalo mozzarella, Manchego cheese, olives, caper berries, piquant peppers filled with cream cheese,
Baby tomatoes with light summer dressing
Rocket and parmesan salad
Rosemary and focaccia

Dessert

Limoncello posset pots and shortbread
LEBANESE GRAZING BUFFET

Warm filled flat breads

Roast chermoula chicken, hummus, ras el hanout spiced chick pea, feta, pomegranate seeds and molasses with kachumber

Sabih – Oven roasted aubergine, hummus ras el hanout spiced chick pea, zhoug, savoury mango pickle with kachumber

Butternut and squash tagine

Moroccan spiced cous cous

Crisp baby gem, feta, toasted pumpkin seeds and pomegranate

Roasted butternut squash and avocado, spinach, puy lentil with tahini and soy dressing

Tomato and onion salad

Dessert

Orange polenta cake with orange blossom cream