



Menu Samples

HOT FORK BUFFET

Choose three main dishes and two desserts

MAIN

All mains served with a selection of sticky rice, crushed potatoes and seasonal greens

MEAT

BRAISED BEEF (GF/DF)

16hr braised beef shin, cooked with carrots, onion and celery, in a red wine jus

THAI RED CHICKEN CURRY (GF/DF)

Tender chicken cooked in a creamy coconut milk sauce, infused with aromatic red curry paste

CHILLI CON CARNE (GF/DF)

Mexican spiced beef, simmered with beans, tomato and chilli

FISH

OVEN BAKED COD LOIN (GF)

Cornish cod loin, wrapped in pancetta, with lemon and garlic butter

THAI RED FISH CURRY (GF/DF)

White fish cooked in a creamy coconut milk sauce, infused with aromatic red curry paste

FISH PIE (GF)

Cornish cod, salmon and smoked haddock, cooked in a lemon, parsley and pea sauce, topped with mashed potato

VEGETARIAN

RATATOUILLE (VG/GF)

Mediterranean vegetables roasted with garlic and thyme, in a rich tomato and red pepper sauce

THAI RED VEGETABLE CURRY (VG/GF)

Jackfruit cooked in a creamy coconut milk sauce, infused with aromatic red curry paste

VEGETARIAN LASAGNE (VG/GF)

Courgette, aubergine and peppers layered with vegan pasta, and topped with vegan b chamel sauce

DESSERT

All desserts served with custard, toffee sauce and clotted cream

APPLE AND RHUBARB CRUMBLE (VG/GF)

STICKY TOFFEE PUDDING (V)

MIXED BERRY CHEESECAKE (V)

V = Vegetarian VG = Vegan GF = Gluten free DF = Dairy free
VO | VGO | GFO = Vegetarian | Vegan | Gluten free option available