

# Classic Hot Buffet

Proudly served with  
'Vegware Crockery & Cutlery'

## [Option 1]

**from £20.00 +VAT per person**

Fresh Baked Cod with a Lemon Zest and Herb Crust

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Cannelloni Pasta filled with a Creamy Spinach and Ricotta filling, baked in Tomato Sauce

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Italian Three Bean Salad

Radish and Spring Onion Salad with Vinaigrette

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Vanilla Cheesecake served with a Red Berry Compote

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Fresh Bread and Butter

## [Option 2]

**from £22.00 +VAT per person**

Slow-cooked Moroccan Chicken Tagine with Chickpeas and African Spices

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Spiced Squash and Vegetable Stew with Roasted Pepper Harissa

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Greek Salad with Diced Feta and Olives

Cous Cous with Vegetables and Sultanas

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Sweet Honey and Pistachio Syrup Cake

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Fresh Bread and Butter

## [Option 3]

**from £24.00 +VAT per person**

Beef Lasagne with Slow Cooked Ragu, Provencal Tomato Sauce and Béchamel

or

Vegetarian Lasagne in a Tomato Provencal Sauce, topped with a Rich Cheese Sauce

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Hot New Minted Potatoes with Parsley

French Bean and Mushroom Vinaigrette

Assorted Mixed Seasonal Salad with House Dressing

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Vanilla Cheesecake with a Red Berry Compote

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Fresh Bread and Butter

## Staff Charges

0 – 74 guests: **£120 +VAT**

75 – 99 guests: **£180 +VAT**

100+ guests: **£240 +VAT**

*10% Low Numbers Surcharge may be applied to groups of below 50 guests*

*For details on upgrading to full china and silverware, please see our **Crockery & Cutlery Policy***