

Premier Hot Buffet

Proudly served with
'Vegware Crockery & Cutlery'

[Option 1]

from £30.00 +VAT per person

Fresh Baked Cod with a Lemon Zest and Herb Crust

Chicken Breast Sauteed with Peppers & Cream, finished with Tarragon

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

Cold Rice Salad

Tossed Mixed Leaf Salad with Honey & Mustard Dressing

Vanilla Cheesecake served with a Red Berry Compote

Fresh Fruit Salad with Cream

Fresh Bread and Butter

Tea & Coffee

[Option 2]

from £30.00 +VAT per person

Spicy Buffalo Chicken Wings served with Celery & Blue Cheese Dip

Macaroni Cheese topped with Truffle Oil

American Cheeseburgers with Ketchup & Mustard, in Sesame Seed Buns

Hot Corn on the Cob

Caesar Salad

Rich Chocolate & Pecan Brownie

Warm Apple Crumble with Cinnamon & Cream

Fresh Bread and Butter

Tea & Coffee

[Option 3]

from £31.00 +VAT per person

Slow-cooked Moroccan Chicken Tagine with Chickpeas and African Spices

Spiced Squash and Vegetable Stew with Roasted Pepper Harissa

Chargrilled Piri-Piri Chicken Pieces

Coriander & Pomegranate Cous Cous

Green Salad with Mixed Leaves, Cucumber, Tomatoes & House Dressing

Sweet Honey and Pistachio Syrup Cake

Tropical Fruit Salad with Berry Coulis

Flat Breads

Tea & Coffee

[Option 4]

from £30.00 +VAT per person

Beef Lasagne with Slow Cooked Ragù, Provençal Tomato Sauce and Béchamel

Chicken Breast baked in a Provençal Tomato Sauce with Red Pepper

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

New Potato Salad with Chives

Tomato, Red Onion & Basil Salad

Three Bean Salad

Belgian Chocolate Truffle Mousse

Fresh Strawberries & Cream

Fresh Bread and Butter

Tea & Coffee

[Option 5]

from £32.00 +VAT per person

French Coq au Vin

Baked Ratatouille with Lemon & Herb Crumb

Salmon en Croute

Sliced Potato Gratin

Mixed Green Salad

French Bean Salad

Tart au Citron with Whipped Cream

Crème Brulee Cheesecake with Raspberry Coulis

Fresh Bread and Butter

Tea & Coffee

Staff Charges

0 – 74 guests: **£120 +VAT**

75 – 99 guests: **£180 +VAT**

100+ guests: **£240 +VAT**