

Hot Buffet

Please choose one from the following hot options (two choices for groups over 40 persons). All hot meals come with two choices of side. All these dishes are served buffet style.

Hot meals

Homemade beef lasagne

Homemade mediterranean vegetable lasagne (v)

 $Chef's \ chilli \ con \ carne \ (gfi) \\ with \ tortilla \ chips$

Sauteed chicken thighs (gfi) in a white wine & mushroom cream sauce

 $Cottage\ pie\ ({\rm gfi})$ topped with 'isle of wight' roasted smoked garlic mash and gratinated with mature cheddar cheese

Pork chops braised (gfi) with cider, apples, mustard and sage

Chicken or vegetable curry tikka masala (gfi) with mango chutney

Sides

Braised pilaff rice (gfi)

Plain boiled rice (gfi)

Fresh green beans and garden peas (gfi)

Jacket potatoes (gfi) with butter

Buttered new potatoes (gfi) with parsley

Sourdough flat bread

Garlic bread

Buttered chantenay carrots (gfi)

Dressed seasonal mixed salad (gfi)

Classic potato salad (gfi) with spring onions

Moroccan inspired cous-cous (v) with dried apricots, fresh mint and lemon zest

(v) Vegetarian | (gfi) Gluten free ingredients All items are subject to availability.

Allergies

If you have any food allergies or intolerances, please inform your server who will happily guide you through your options. Please be aware that we do use all 14 allergens in our kitchens, although we take every precaution to avoid cross contamination, traces may be present. All weights are approximate before cooking. Fish may contain small bones.