

Buffet & Sharing Plates

Meat

Rare roast strip-loin of beef, horseradish cream
(Served hot or cold)

Massaman beef curry, kaffir lime leaf,
potatoes, coconut cream, jasmine rice

Stir-fried beef, broccoli, ginger, garlic, cashew

Rump of lamb, rosemary boulangere potatoes

Moroccan Lamb tagine, apricots & almonds,
herby cous cous

Marinated chicken breast, lime, coriander &
soy (Served hot or cold)

Chicken strips, sun-dried tomatoes, black
olives, crème fraiche & chives (Served cold)

Spicy sumac chicken, minted pesto &
pomegranate

Piri Piri chicken, chilli lime mayo

Fish

Sicilian cod, rosemary, basil, anchovies, olives,
char-grilled artichokes, cherry tomatoes

Tumeric & saffron marinated cod fillet,
spinach & potato curry

Blackened cod, stir-fried ginger & garlic choi
sum, fragrant coconut rice, miso

Tuna tataki on edamame salad, yuzu

Smoked sea trout & dill fishcakes,
sauce gribiche

Chermoula salmon, guacamole & sour cream

Kiln smoked salmon, tender stem broccoli,
marinated shallots, ponzu dressing

Roasted salmon, wasabi, dill, lime, soy dressing

Char-grilled salmon on 'green fattoush' -
avocado, spring onion, coriander, parsley,
mint, chilli, romaine lettuce, pitta,
lime & olive oil

Vegetarian

Chickpea & spinach curry, spiced paneer

Aubergine filled wrap, mozzarella,
sun-blush tomatoes, pine nuts & spinach

Stuffed portobello mushrooms, spinach, feta,
pine nuts, puttanesca sauce

Thai red vegetable curry, kaffir lime leaf &
galangal, coconut rice, lime & coriander

Sweet potato, pumpkin, herb & goats cheese
puff pastry galette, roasted cherry tomatoes

Spinach, feta & cherry tomato tart

Roasted butternut squash, red onion & gruyere
tart

Wild mushroom & white truffle tart, tarragon
crumb

Buffet

Salads

Quinoa, roasted butternut, spring onion, pomegranate, toasted pumpkin seeds, pine nuts, honey & lime dressing

Couscous and roasted Mediterranean vegetables, basil & balsamic dressing

Mediterranean spinach & potato salad, cumin, chilli & spring onion

Persian jewelled cous cous salad, pomegranate, sultanas, almonds & coconut, garlic lemon dressing

Curly kale, hazelnuts, sweet potato, pomegranate, sun-dried tomato vinaigrette

Roasted beetroot, butternut squash, puy lentil, feta, vinaigrette

New potatoes, sour cream, wholegrain mustard & dill dressing

Roasted aubergine, black garlic, spring onion, chilli & lime

Broccoli, roasted red pepper, baby corn, toasted cashew nuts, sesame & soy

Beetroot, carrot & red cabbage slaw, cranberries & pecans, vinaigrette dressing

Fennel, feta, pomegranate & sumac, olive oil & lemon dressing

Char-grilled asparagus, halloumi, courgette, cherry tomato, rocket, white wine & olive oil

French bean, sugar snap, mange tout, hazelnuts, hazelnut & orange vinaigrette

Edamame, sugar snaps, green beans, spicy yuzu dressing

Avocado, bocconcini mozzarella, cherry tomatoes, basil & balsamic dressing

Grilled artichoke, red onion, French bean, yellow tomatoes, balsamic & olive oil

Tomato, red onion, croutons, feta, black olives, capers, parsley, red wine vinegar

'Green Fattoush' - avocado, spring onion, coriander, parsley, mint, chilli, romaine lettuce, pitta, lime & olive oil

Classic Caesar, parmesan shavings, anchovy

Pomegranate, walnut & rocket

Israeli salad

Indian spiced slaw – red cabbage, baby corn, apple, curried mayonnaise & cumin dressing

Raw sugar snaps, broccoli, cashew, dried cranberries, chilli cashew dressing

Roasted cauliflower florets, Roasted hazelnuts, basil dressing