
STANDING BUFFET PACKAGE

£39.45 per person - min 15 people

ARRIVAL COFFEE BREAK

Tea/coffee and mini Danish pastries (one pastry per person)

MID-MORNING COFFEE BREAK

Tea/coffee and an assortment of twin pack biscuits

STANDING BUFFET

Two main course dishes - one meat **or** fish dish & one vegetarian option, one side (rice **or** potatoes), one dessert, selection of seasonal steamed vegetables, freshly-baked bread & butter and jugs of iced water.

MID-AFTERNOON COFFEE BREAK

Tea/coffee and an assortment of twin pack biscuits

MEAT

Classic beef bourguignon, bacon, mushroom & silver skin onions
Slow cooked sweet barbequed brisket, sticky beef sauce
Chicken, chorizo & butter bean stew, with tomatoes & peppers
Moroccan lamb tagine, chick peas & apricots
Creamy chicken masala, golden fried onions & cashew nuts
Pork a' la king
Spiced harissa chicken, with sweet potato & toasted cashew nuts

FISH

Poached cod, mussel & cockle velouté
Pan fried haddock with lemon, chili & coriander crust
Seafood bake with salmon & prawns
Thai fish curry, red onion & fried aubergine
Teriyaki salmon, sautéed bok choy

VEGETARIAN

Butternut squash risotto, pine nuts & parmesan
Wild mushroom, cheddar & tomato lasagna
Spinach & ricotta parcels, pesto cream
Mixed vegetable korma with almonds
Black truffle ravioli, roasted Jerusalem artichoke
Spinach & goat's cheese wellington with garlic cream
Vegetable tagine, nuts & raisins

All prices are exclusive of VAT