



Hot & Cold Buffet Menus

£33.50 + VAT per Person

Please contact the Conference Office about any special dietary requirements

Please choose three main course dishes from the list below.

All menus include:

A selection of Potatoes, Rice or Pasta

Salads or Vegetables

Artisan Breads

A choice of two desserts

Hot Choices

Thyme and Lime dressed Salmon Supreme

Chicken with Mustard and Honey Cream Sauce

Soy and Sweet Chilli Crispy Pork with Noodles

Rich Beef Bourguignon with Silver Skin Onions

Chicken Tikka Masala, Poppadum and Mango Chutney with Coconut Sambal

Tuna Niçoise Salad with Olives, Cherry Tomatoes, Green Beans and Egg with Sweet Mustard Dressing

Vegetarian

Butternut Squash and Goat's Cheese Tortellini

Coconut and Chickpea Curry with Sticky Rice (Vegan)

Vegetarian Gyoza with Udon and Vegetable Noodles (Vegan)

Olive, Sun-blushed Tomato and Smoked Mozzarella Roulade

Mini Vegetable Spring Rolls and Samosas with Dips

Vegetarian Cashew Nut and Lentil Salad with Olives, Cherry Tomatoes and Green Beans

Available with Haloumi or Vegan Cheese

Cold Choices

Seafood Platter – Fresh and Cured Fish, and Shellfish

Meat Platter – Fresh and Cured Meats

Vegetarian Platter – Quiches and Vegetarian Medley

Desserts

Orange and Cointreau Tiramisu (V)

Glazed Lemon and Almond Tart with Raspberry Sauce (Vegan)

Blueberry and White Chocolate Cheesecake (V)

Summer Berry Pavlova with Raspberry Cream (V)

Dark Chocolate Brownie with Chocolate Sauce and Hazelnut Praline (Vegan)

Warm Apple Flan with Marmalade Glaze and Crème Anglaise (available as Vegan)

Fresh Fruit Salad