



CLIVEDEN

Working Buffet lunch

Spring/Summer, 2019

Monday "Picnic"

Hot smoked salmon and cucumber on toasted bagel's (G, D, F Su)
Pork and apple sausage roll's (G, D, E)
Brie and onion quiche (G, D, E, Su)
Spring green, apple and carrot slaw (Su, M)
BBQ corn and potato salad (E, Su, M)
"Pimm's" (Su)
Seasonal fresh fruit

Tuesday "Meze"

Grilled pitta and flatbread, hummus, prosciutto, rocket (G, Se)
Heritage tomato, feta and olive salad (D, Su)
Roasted chicken thigh, sumac and pomegranate
Sweet potato falafel, harrisa yoghurt (G, D, Su)
Lemon and ras el hanout prawn kebab (Mc)
Greek yoghurt mousse, honey and apricot (D, E, Su)
Baked figs, balsamic (Su)

Wednesday Asian

Salt and pepper squid, Asian slaw (G, Se, So)
Peanut and papaya noodle salad (P, Se, So)
Satay chicken skewers (P, Se, So, Su)
Spiced coconut and sweet potato soup
Vegetable spring rolls (E, G, Se, So)
Lemongrass panna cotta, dragon fruit (D)
Roast pineapple, lime

Thursday Mediterranean

Heirloom Tomato Gazpacho, Buratta (D, G, Su)
Roasted Pepper, Courgette and Pesto Salad (Tn, D, Su)
Mint and Chorizo Orzo Pasta (G, Su)
Prosciutto and Buffalo Mozzarella Pizza (G, D, Su)
Grilled Mackerel, Orange and Fennel (F, Su)
Tiramisu (G, D, Su, So, E)
Poached Peaches and Crème Fraiche (D)

Friday Classic British

Fish, chips and tartar sauce (D, E, G, Su)
Pork pie, pickles (G, D, C, E)
Isle of White tomatoes, torched golden cross (D, Su)
Black pudding scotch eggs (G, D, E)
Chilled pea and mint soup (D, SU)
Eton Mess (D, E)
Strawberries and cream (D)

Minimum 6 guests

Key to allergens

Gluten-G, Dairy-D, Celery-C, Mustard-M, Mollusc-Mc, Soya-So, Sulphites-Su, Fish-F, Lupin-L,
Treenuts-Tn, Peanuts-P, Crustacean-Cr, Eggs, Sesame-Se