## The Radnor Rooms Buffet Menu

Please choose to go with either Option 1 or 2 and give us at least 72 hours' notice of any special dietary requirements in your group. Sandwiches can be made with gluten free bread.

These menus are priced at $£ 12.00$ pp plus VAT if not part of a Daily Delegate Rate package.

## Option 1: Finger Buffet

## A selection of sandwiches and finger foods

## CHICKEN RED PEPPER

British chicken with red pepper celery and zest of lemon. Finished with mixed salad leaves and yoghurt mayo

FREE-RANGE EGG MAYO
A classic combination of free-range egg mayo, cracked black pepper mild yellow mustard. Finished with water cress

## HAM \& CHEESE

A simple combination of Glazed baked ham and sliced mature Cheddar served on soft granary bread with a dab of honey mustard mayonnaise

## THE CLASSIC PLOUGHMAN

A classic combination of three cheeses; mature Cheddar, Red Leicester $\mathcal{E}$ Wensleydale, sliced tomatoes, mixed salad leaves and a dab of mayo

## SCOTTISH SMOKED SALMON

Scottish smoked salmon with a squeeze of lemon juice, seasoning and dill butter on our granary bread. (May contain bones)

## TUNA \& CUCUMBER

Pole $\mathcal{E}$ line caught skipjack tuna mayo with spring onions, chopped green onions and a squeeze of lemon juice. And chunky cucumber
ROAST BEEF WITH ROCKET AND WATERCRESS in a brioche bun
Sliced rare roast beef, topped pickled red onions baby leaf rocket and watercress sour mayonnaise spiced with horseradish

## VEGGIE CLUB HOUSE vegan

Grilled cheating bacon mashed avocado sliced red peppers, tomato and beetroot humus rocket and watercress

## Served with either Vegetarian Quiche or Frittata, olives, fresh vegetable crudites, hummus and a seasonal salad.

# The Radnor Rooms Buffet Menu continued... <br> Option 2: Hot Buffet 

Choose from one of the following 5 choices for your group:

## Curry

## Our Vegetable Thai Red Curry \& Thai Chicken \& Coconut Curry

Both served with rice, naan bread, pineapple, sliced banana, grated coconut and chutneys.

## Chilli

With a Vegan Chilli (made with Quorn mince) \& Lean Beef Chilli
Mexican rice, lettuce, chopped tomatoes, chopped red onion, salsa, Guacamole, sour cream, grated cheese.

Make your own Taco<br>With lean British beef \& Vegan Quorn Mince<br>Topping, Charro Beans, Mexican rice, lettuce, chopped tomatoes, chopped red onion, salsa, Guacamole, sour cream, grated cheese<br>\section*{Pasta}<br>\section*{With Red Pepper with Italian spiced Sausage Alfredo}<br>Spinach, sun blushed tomatoes and a mix of capers, olives and a light touch of goat cheese<br>\&<br>PENNE with red pesto and Sweet potato<br>Pine nuts, kale, mild chilli and finished with lemon<br>All the pasta dishes come with Garlic bread and a light Caesar salad.

## Coeliac

## Choose one of the hot dishes

Lentil Ragu with herbed spiralized courgettes and a tossed salad OR Vegan kebabs with avocado dressing and lightly spiced rice

Served alongside Anti-pasti of cold meats

