

HYATT REGENCY LONDON - THE CHURCHILL Monday Lunch Buffet Menu - Spring Summer 2016

MONDAY LUNCH BUFFET MENU (Minimum of 35 guests)

"No Clock is more regular than the Belly"

Rabelais

SALADS

Heirloom Mixed Tomato Salad, Truffled Goat Cheese, Raspberry, Mixed Beetroot
Chicken Liver Pate, Red Onion Chutney, Micro Salad
Balsamic Marinated Grilled Asparagus, Toasted Walnuts, Gorgonzola,
Grilled Peaches
Curried Prawn and Paneer, Tempered with Mustard Seeds, Red Onions,
Mango, Tomato
Parma Ham and Melon Salad, Mint Olive Oil Glaze

MIX YOUR OWN SALAD

Coronation Chicken Salad, Carrots and Raisins

(Healthy Option / V)

Fresh Market Lettuce Selection

House Made Yoghurt Chive Dressing, Honey-Dijon Raspberry Dressing
Smoked Hazelnut Dressing

Premium Vinegar and Olive Oil

Butter Croutons, Shaved Parmesan,

Black and Green Olives, Cucumber, Cherry Tomatoes

Selection of Bread Rolls & Mini Baguettes

SOUP

Minestrone Soup – Lemon Grass Flavoured (V)

Menu items may contain allergens. If a guest in your party has any dietary requirements or allergies, please ask your event planner who would be happy to give more details and find suitable alternatives.

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WARM SELECTION

Herb Marinated Beef Sirloin, Horseradish Mash, Peppercorn Jus
Lemon Thyme Marinated Grilled Corn Fed Chicken, Truffle Polenta
Lime and Coriander Jus

Fishermen's Pie

Aubergine and Tomato Bake, Mozzarella, Basil (V)

Seasonal Sautéed Vegetable Vegetarian (V)

Grilled Vegetables and Potato Gnocchi, Spicy Tomato Sauce (V)

Garlic Roasted New Potatoes

DESSERT

Seasonal Sliced Fruits (Healthy Option)

Strawberry and Pistachio Tart

White Chocolate and Raspberry Profiteroles

Mango Panna Cotta

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