

VOCO™

AN IHG HOTEL

BUFFET MENU A

SALAD STATION

Mixed Green Salad, Iceberg Wedges, Cajun Chick Peas, Crispy Salad Toppers (Crispy Chilli Nuts, Wasabi Peas, Vegetable Crisps), Tomatoes, Cucumber, Bell Pepper, Shredded Carrot, Sweet Corn, Pickled Beet (sulphite), Peppadew Peppers.

French Dressing (gluten, mustard), Caesar Dressing (egg, fish, milk, mustard, sesame seed)

SOUP STATION

Leek & Potato Soup (mc-celery)

Individual bread rolls (gluten, soy)

Sour Dough Bloomers (gluten, soy, sesame, mc-milk, nuts)

MAINS

Gnocchi with Creamy Spinach Sauce & Sundried Tomato (gluten, mc-celery)

Greek Gyros Chicken with Grilled Aubergine, Garlic, Onion, Pepper (milk, sulphite, mc-celery)

Oven Baked Salmon, Lemon, Cherry Tomato Confit & Fennel (fish, sulphite, celery)

Sweet Potato Wedges (mc-gluten)

Roasted Cauliflower (mc-gluten)

DESSERT

Chefs Selection of Dessert (gluten, egg, lupin, milk, peanut, tree nut, sesame, soy, sulphite)

Fruit platter

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BUFFET MENU B

SALAD STATION

Mixed Green Salad, Iceberg Wedges, Cajun Chick Peas, Crispy Salad Toppers (Crispy Chilli Nuts, Wasabi Peas, Vegetable Crisps), Tomatoes, Cucumber, Bell Pepper, Shredded Carrot, Sweet Corn, Pickled Beet (sulphite), Peppadew Peppers.

French Dressing (gluten, mustard), Caesar Dressing (egg, fish, milk, mustard, sesame seed)

SOUP STATION

Sweet Potato, Chilli & Coconut (celery)

Individual bread rolls (gluten, soy)

Sour Dough Bloomers (gluten, soy, sesame, mc-milk, nuts)

MAINS

Singapore Vegetable Noodles (egg, gluten, soy, sesame seed, mc-celery)

Butter Chicken (milk, mc-gluten, celery)

Basmati Rice

Panner Masala & Vegetable Coconut Curry (Gluten, soya, MC Tree nuts, Peanuts)

Baked Haddock, Lemon Butter Sauce & Green Beans and Spinach (fish, milk, sulphite)

DESSERT

Chefs Selection of Dessert (gluten, egg, lupin, milk, peanut, tree nut, sesame, soy, sulphite)

Fruit platter

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BUFFET MENU C

SALAD STATION

Mixed Green Salad, Iceberg Wedges, Cajun Chick Peas, Crispy Salad Toppers (Crispy Chilli Nuts, Wasabi Peas, Vegetable Crisps), Tomatoes, Cucumber, Bell Pepper, Shredded Carrot, Sweet Corn, Pickled Beet (sulphite), Peppadew Peppers.

French Dressing (gluten, mustard), Caesar Dressing (egg, fish, milk, mustard, sesame seed)

SOUP STATION

Roasted Balsamic Tomato (mc-celery)

Individual bread rolls (gluten, soy)

Sour Dough Bloomers (gluten, soy, sesame, mc-milk, nuts)

MAINS

Penne Pasta with Herb Pesto & Cherry Tomato and Red Onion (sulphite, gluten, mc-celery)

Beef Chilli and Steamed Rice (MC celery)

Baked Seabass with Lemon Dressing (fish, gluten, soy, mc-peanut, nuts)

Sauté Garlic and Lemon Broccoli (mc-celery)

Lyonnais Potato

DESSERT

Chefs Selection of Dessert (gluten, egg, lupin, milk, peanut, tree nut, sesame, soy, sulphite)

Fruit platter

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BUFFET MENU D

SALAD STATION

Mixed Green Salad, Iceberg Wedges, Cajun Chick Peas, Crispy Salad Toppers (Crispy Chilli Nuts, Wasabi Peas, Vegetable Crisps), Tomatoes, Cucumber, Bell Pepper, Shredded Carrot, Sweet Corn, Pickled Beet (sulphite), Peppadew Peppers.

French Dressing (gluten, mustard), Caesar Dressing (egg, fish, milk, mustard, sesame seed)

SOUP STATION

Carrot & Coriander Soup (mc-celery)

Individual bread rolls (gluten, soy)

Sour Dough Bloomers (gluten, soy, sesame, mc-milk, nuts)

MAINS

Roast Garlic and Lemon Chicken served with Chicken Jus (MC- Celery)

Pan Fried King Prawn with Tomato, Chilli and Garlic and Capers (Fish. Sulphite, MC celery)

Roast Vegetable Ratatouille

Minted New Baby Potato (Milk)

Steamed Green Vegetables

DESSERT

Chefs Selection of Dessert (gluten, egg, lupin, milk, peanut, tree nut, sesame, soy, sulphite)

Fruit platter