



Buffet Lunch Samples

Our chef will select from the following items to create your lunch – all dietary requirements can be catered for.

Selection of assorted seasonal salads from the salad bar

1 x Meat Option

Chicken and vegetable pie served with roast gravy
Beef Bourguignon (GF)
Chicken madras
Chicken Cacciatore (GF)
Beef Lasagne
Chicken tikka masala (GF)

1 x Fish Option

Breaded Haddock fillets
Prawn Teriyaki stir fry
Cod and parsley fish cakes
Fillet of Pollock chive butter sauce
Cod goujons
Fillet of White fish with a tomato and caper sauce

1x Vegan Option

Vegan katsu curry (VE)
Mushroom Stroganoff (VE)(DF)
Vegetable pasta bake (VE)(DF)
Quorn and vegetable tikka masala (VE)
Cauliflower Cheese and Potato pie (VE)
Quorn and vegetable mild chilli (VE)(DF)(GF)

Served with either Chips, Wedges, Potatoes or Rice and Vegetables

1 x Dessert

Apple and sultana crumble with custard (V)
Double chocolate brownie (V)
Fruits of the forest cheesecake (V)
Lemon cheesecake (V)
Steamed syrup pudding and custard (V)
Strawberry cheesecake (V)

Served with seasonal sliced fruit platter (VE) (GF)