

## BUFFET LUNCH



### MONDAY

- Mini tomato, feta cheese & red pepper tartlet
- Antipasti platter with prosciutto ham, Manchego, olives and pickles vegetables
- Fregola & mixed vegetable salad • Mixed green leaves with house dressing • Bread selection
- Fish paella, Spanish fish stew with saffron rice, Mediterranean vegetables, calamari, mussels, shrimp, queen scallops and lemon
- Catalan beef Slow braised feather blade of beef with ragout of chorizo sausage, white beans, smoked paprika, served with bell pepper and saffron mash • Spanish vegetable frittata
- Fresh fruit salad • Apricot filled puff pastry

### TUESDAY

- Sticky beef salad, bean shoots, spring onion, pepper, carrot and soy & ginger dressing
- Mini vegetable spring rolls, shrimp in potato shell, prawn crackers with plum sauce & sweet chilli sauce
- Crunchy vegetable salad with peanut dressing • Mixed green leaves with house dressing
- Lemon & chilli roast chicken • Sweet & sour tofu & stem broccoli
- Salmon & glass noodles, black bean sauce • Egg fried rice
- Lemon & passion fruit tartlet • Mango fools

### WEDNESDAY

- Avocado & prawn cocktail • Pumpkin & thyme tartlet
- Tomato, mozzarella & basil salad with balsamic dressing • Potato & chive salad with ranch dressing
- Mixed green leaves with house dressing • Bread selection
- Lamb Osso Bucco with duchesne potatoes • Fresh plaice with minted peas and crushed new potatoes
- Wild mushrooms & red onion risotto with shaved parmesan and truffle scented oil
- Tiramisu slices • Chocolate mousse

Dec 2014

*Menus subject to change*

*If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items.*

## THURSDAY

- Ploughman's platter of mild cheddar, baked ham, piccalilli and fresh bread
- Mini steak & ale pies • Wild mushroom arrancini with garlic mayonnaise • Waldorf salad
- Rocket & watercress salad with lemon dressing • Bread selection
- Chicken Chasseur with chateau potatoes • Salmon Caponata with aubergine & tomato broth
- Pecorino & honey tortellini with courgette & tarragon ragout
- Chocolate and coffee éclairs • Fresh fruit salad

## FRIDAY

- Classic Caesar salad • Medley of individual quiche Lorraine • White & red cabbage coleslaw
- Mixed green leaves with house dressing • Aubergine & tomato moutabel with flat bread
- Southern fried chicken thighs • Breaded fish & chips with tartare sauce and lemon
- Spinach & ricotta cannelloni with fried garlic & pea shoot
- Apple filled puff pastry • Mixed berry fool



Dec 2014

*Menus subject to change*

*If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items.*