

## HOT BUFFET

Beef Bourguignon slow cooked in red wine with button mushrooms

and baby onions – (F)

Bombay beef & potato curry served with basmati rice – (F)

Home made beef lasagne – (F)

Oxtails cooked in Guinness, chorizo sausage and cannellini beans (no bones) – (F)

Braised duck cooked in port and black cherries

Venison casserole with cranberries – (F)

Braised lamb shanks in a rich Cumberland sauce

Lamb Hot Pot

Chicken en croute filled with leeks and bacon accompanied

by a stilton and white wine sauce

Fillets of chicken cooked in a rich tomato, garlic and white wine sauce,

topped with mozzarella cheese – (F)

Mexican style chicken stew cooked with mixed peppers, chillis,

white wine, garlic and kidney beans – (F)

Chefs Paella with chicken, Spanish sausage, shellfish, peppers, peas and saffron – (F)

Wild mushroom risotto topped with truffle oil and parmesan cheese – (v)

Mediterranean vegetable cassoulet – (v)



### Potatoes

Mini baked potatoes in sea salt and rosemary

Dauphinoise potatoes with cream and garlic

Baked stuffed jacket potatoes

Lyonnaise potatoes with sautéed onions

Crispy sautéed potatoes

Various flavours hand mashed potato

(Horseradish, mustard, celeriac, spring onion & chive, butter & cream)

### Vegetables

A mélange of stir fried vegetables

Chef's selection of fresh seasoned mixed vegetables

Baby carrots cooked in butter and sugar with fresh dill

Stir fried broccoli glazed with an oyster sauce

Roasted root vegetables including carrots, parsnips and celeriac

(v) = Suitable for vegetarians

(F) = suitable for a fork buffet where there is not necessarily seating for everyone.

All unmarked dishes are best suited to a sit down meal with buffet service