



Hot Buffet Menu

These are ideal for training lunches or office parties.

Note that Halal or Kosher meat is available if required – Please contact us with your requirements.

Meat/Fish

Thai Chicken Curry

Chicken cooked with Coriander, Lime, Lemongrass & Chilli in a Coconut Cream Sauce

Scottish Pork

Pork Fillet cooked with Onions and Mushrooms in a Rich Creamy Wholegrain Mustard & Cider Cream Sauce

Moroccan Lamb Tagine

A Moroccan Style Casserole with Apricots, Almonds, Chick Peas & Couscous

Boeuf Bourguignonne

Tender Beef in a Red Wine Sauce with Button Mushrooms, Bacon & Baby Onions

Beef Lasagne

Lean Beef Mince in a Rich Tomato Sauce layered with Pasta, Béchamel & Cheese

Fish Pie

Smoked Haddock, Salmon & Prawns in White Wine & Garlic Cream Sauce, Topped with Creamy Mash

Chicken and mushroom

Free range chicken breast with button mushrooms served in a white wine & cream sauce

Chicken cazuela

Chicken breast braised with brandy, white wine, fine green beans and potatoes

Mexican chicken

Spiced chicken breast, peppers, chilli & coriander served with, sour cream and guacamole

Pan fried chicken

with asparagus, pancetta and baby potatoes

Thai red or green chicken curry

Infused with fragrant Thai spices on a bed of jasmine rice

Chicken and green peppers with black bean sauce

Classic Chinese dish served with noodles

Tandoori breast of chicken

Served with authentic Indian sauce and pilau rice

Tarragon chicken

Pan roasted chicken breast with a mustard cream & tarragon sauce

Kashmir chicken curry

Cooked slowly with Indian spices & herbs and served with rice

Sausages and mash

Pork and leek or cumberland with french mustard, cheesy or garlic and herb mash

Spanish style pork

braised with sherry and peppers

Scottish Pork chops

with wholegrain mustard & honey dressing

Sliced Gammon

with a peach coulis

Scottish lamb stew

Cooked slowly to release the flavor from the Lamb with cider

Braised lamb

Cooked in red wine with mushrooms

Navarin of lamb

Lamb braised in white wine with baby vegetables and fresh herbs

Albondigas

Spanish style lamb meatballs in a rich tomato sauce

Thai musaman lamb curry

Cooked to an authentic Thai recipe with nuts, spices & herbs

Lamb rogan josh

Cooked with fresh tomato and coriander served with rice

Braised Scotch steak

Cooked with mushrooms and onions served with potatoes

Beef in guinness

Slow rump of scotch beef cooked with onion and Guinness

Chilli con carne

Classic Mexican dish served with rice

Pasta alla arrabiata with chicken (in a spicy tomato sauce)

Mediterranean style fish stew

Smoked haddock florentine

Cod au gratin

Poached fillet of salmon with watercress and lemon sauce

Vegetarian

Vegetarian Chilli

Quorn Mince in a Spicy Tomato Sauce with Onions, Peppers & Kidney Beans

Vegetable Curry

Assorted Vegetables in a Medium Spiced Curry Sauce

Wild Mushroom Stroganoff

Wild Mushrooms cooked with Brandy Onions & Cream

Mediterranean Vegetable Lasagne

Oven Roasted Vegetables in a Rich Tomato Sauce layered with Pasta, Béchamel & Cheese

Sweet potato, asparagus and roasted red pepper with penne and thyme

Thai green curry with vegetables

Spinach and mushroom lasagna

Aubergine, basil, and tomato bake

Moroccan style vegetable tagine

Sweet and sour vegetables

Sides/Salads

Medley of fresh vegetables

Roasted vegetables with garlic, lemon and thyme

Rosemary scented roasted baby potatoes

Baby potatoes with butter and chive

New potato and chive salad with lemon and extra virgin olive oil (cold)

Baby potatoes with parsley butter

Crunchy Indonesian style salad (v)

Caesar salad (v)

Tomato and basil salad (v)

Green bean salad (v)

Rocket and parmesan salad with lemon croutes (v)

Three bean salad (v)

Carrot, celery and apple salad with sultanas and toasted pumpkin seeds (v)

Pasta salad with tomato, basil, mozzarella and olives (v)

Waldorf Salad

Mixed green leaf salad

Rocket & Tomato salad with balsamic vinegar

Roasted New Potato Salad al fresco

Pesto & sun dried tomato pasta

Pasta primavera

Potato salad

Desserts

Banoffee Pie

Sweet short crust pastry layered with toffee, banana and whipped cream topped with cocoa rich chocolate shavings

Chocolate Fudge Cake

A light moist fudge cake, always a popular choice

Tiramisu

Italian version of the English trifle. A smooth blend of Mascarpone cheese and cream delicately layered with Amoretti and coffee soaked Italian biscuits

Apple Crumble Tart

Bramley Apples sandwiched between a rich butter pastry and a crunchy cinnamon crumble

Pavlova

Individual home made meringues topped with whipped cream and seasonal fruits

Cheesecake

A traditional cheesecake on a biscuit base, served with seasonal fruits

Choux Buns

Mini choux pastry buns filled with cream and topped with a delicious chocolate or butterscotch sauce

Prices – Subject to numbers (Minimum 10 people)

Each main Course £10.95

Choose 1 main course and 1 dessert = £14.95

Sides/Salads only £1.75 per person