

## **Hot Buffet Menu** (£18.00 per person)

Minimum 30 guests.

Available to book Monday – Saturday: 12pm – 9pm.

### **Choose three:**

Chicken and mushroom pie  
Steak and ale pie  
Beef chilli (GF)  
Chicken balti (GF)  
Beef lasagne  
Lamb tagine (GF)  
Sausages in onion gravy (GF\*)  
Sweet and sour pork (GF)  
Vegetable chilli (VE) (GF)  
Mediterranean vegetable lasagne (V) (VE)  
Thai green vegetable curry (V) (GF)

### **Choose three:**

Chips (GF)  
Roast potatoes (GF) (VE)  
Buttered new potatoes (GF) (VE)  
Mashed potatoes (GF) (V)  
Savoury rice (GF) (VE)  
Medley of fresh vegetables (GF) (VE)  
Peas and sweetcorn (GF) (VE)  
Mixed salad and coleslaw (GF)  
Garlic bread (V)

## **Desserts** (additional £3.50 per person)

### **Choose three:**

Apple and mixed berry crumble (V)  
Sticky toffee pudding (V)  
Chocolate orange torte (GF) (VE) (DF)  
Vanilla cheesecake (GF) (V)  
Raspberry and white chocolate roulade (GF) (V)  
Sicilian lemon sponge (V)

## **Arrival or post-meal drinks**

**Apple or orange juice** £3.00pp.

**Prosecco** £7.00pp.

**House red, white or rose wine** £5.50pp.

**Tea and coffee** £2.00pp.

*VE – Vegan V – Vegetarian GF – Gluten Free. DF – Dairy Free.*

*Dishes marked with an asterisk\* can be altered to meet dietary requirements.*