



Buffet Lunch Menu





Monday

Using fresh and seasonal ingredients, our buffet lunches are freshly prepared each day to offer a variety of delicious dishes to fuel your delegates.



Leek and Potato Soup ve

freshly baked bread rolls and butter

Salad

Salad Buffet

spring onion, red onion, feta cheese, mixed olives, sundried tomatoes, mixed peppers, tomato, boiled egg, chickpeas, cucumber, diced bacon, smoked chicken

Waldorf Salad v

apple, celery, grape, mayonnaise, walnuts

Watermelon and Feta Salad v

finished with a hint of mint and chilli

Hot Dishes

Pan Seared Cod Fillet

sauce Veronique

Roast Chicken Breast

tomato and basil sauce

Sautéed Green Beans ve

caramelised onions

Rosemary Baby Potatoes ve

Butternut and Asparagus Risotto

sage and parmesan sauce

Dessert

Seasonal Fruit Salad ve

Chantilly cream V

Apple Crumble ve

custard v

Tea and Coffee

selection of Drury loose leaf tea bags or freshly brewed coffee



ve = suitable for vegans v = suitable for vegetarians





Tuesday

Using fresh and seasonal ingredients, our buffet lunches are freshly prepared each day to offer a variety of delicious dishes to fuel your delegates.



Roasted Tomato and Basil Soup ve

freshly baked bread rolls and butter

Salad

Salad Buffet

spring onion, red onion, feta cheese, mixed olives, sundried tomatoes, mixed peppers, tomato, boiled egg, chickpeas, cucumber, diced bacon, smoked chicken

Butternut and Coriander Salad ve

baby spinach and new potatoes

New Potato Salad v

baby spinach and toasted pine nuts

Hot Dishes

Steamed Sea Bass

soya and spring onion dressing

Grilled Flat Iron Steak

green pepper sauce

Honey and Tarragon Carrots ve

glazed in olive oil and honey, sprinkled with tarragon

Fondant Potatoes ve

infused with garlic and thyme

Roasted Pepper Linguine ve

with tomato, vegan parmesan and olive

Dessert

Seasonal Fruit Salad ve

Chantilly cream v

Milk Chocolate Mousse Cake

finished with seasonal berries and berry compote

Tea and Coffee

selection of Drury loose leaf tea bags or freshly brewed coffee



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Wednesday

Using fresh and seasonal ingredients, our buffet lunches are freshly prepared each day to offer a variety of delicious dishes to fuel your delegates.

Soup

Butternut and Coriander Soup ve

freshly baked bread rolls and butter

Salad

Salad Buffet

spring onion, red onion, feta cheese, mixed olives, sundried tomatoes, mixed peppers, tomato, boiled egg, chickpeas, cucumber, diced bacon, smoked chicken

Roasted Vegetable Salad ve

giant couscous

Kalamata Olive Salad ve

cherry tomatoes and basil

Hot Dishes

Baked Haddock

citrus crust and lime Veloute

Grilled Chicken Thighs

coriander and sweet chilli dressing

Stir Fried Pak Choy ve

ginger and soya

Fragrant Basmati Rice ve

with mixed herbs and spices

Sweet and Sour Tofu ve

cashew nuts and spring onion

Dessert

Seasonal Fruit Salad ve

Chantilly cream v

Lemon Tart v

raspberry dressing and white chocolate shavings

Tea and Coffee

 $\label{eq:continuous} selection of Drury loose leaf tea bags \\ or freshly brewed coffee$



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Thursday

Using fresh and seasonal ingredients, our buffet lunches are freshly prepared each day to offer a variety of delicious dishes to fuel your delegates.



Roasted Cauliflower Soup ve

garlic croutons, freshly baked bread rolls and butter

Salad

Salad Buffet

spring onion, red onion, feta cheese, mixed olives, sundried tomatoes, mixed peppers, tomato, boiled egg, chickpeas, cucumber, diced bacon, smoked chicken

Beetroot and Walnut Salad ve

seasonal leaves tossed with a lemon dressing

Roasted Aubergine and Parmesan Salad

finished with herb dressing

Hot Dishes

Roast Pollock

caper and ginger sauce

Pork Loin

shallot and brandy sauce

Sautéed Spinach and Leek ve

Parmesan and Sundried Tomato Polenta

Vegetable Lasagne ve

vegetable Bolognese made with lentils, beans and rich tomato basil sauce

Dessert

Seasonal Fruit Salad ve

Chantilly cream V

Bread and Butter Pudding

classic British desert served with custard

Tea and Coffee

selection of Drury loose leaf tea bags or freshly brewed coffee



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Friday

Using fresh and seasonal ingredients, our buffet lunches are freshly prepared each day to offer a variety of delicious dishes to fuel your delegates.



Spiced Lentil and Carrot Soup

freshly baked bread rolls and butter

Salad

Salad Buffet

spring onion, red onion, feta cheese, mixed olives, sundried tomatoes, mixed peppers, tomato, boiled egg, chickpeas, cucumber, diced bacon, smoked chicken

Classic Caesar Salad

classic Caesar salad with parmesan cheese, croutons and boiled egg

New Potato Salad ve

baby spinach and toasted pine nuts

Hot Dishes

Thai Green Seafood Curry

fragrant curry made with lemongrass, ginger and coconut milk

Chicken Tikka Masala

British favourite made with a mild tomato masala sauce

Roasted Butternut and Sweet Potato ve

Basmati Rice with Lentils ve

infused with cardamom

Potato and Chickpea Curry ve

mild spiced curry

Dessert

Seasonal Fruit Salad ve

Chantilly cream V

Crème Caramel

classic dessert finished with strawberries and cream

Tea and Coffee

selection of Drury loose leaf tea bags or freshly brewed coffee



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