



# Gourmet Hot Buffet Menus

Ideal for those “informal” events...

## Choose four main dishes, then add six “extras”

Pancetta & Wild Mushroom Penne Pasta with Cream Sauce,  
Baby Spinach & Shaved Parmesan

Moroccan Spiced Lamb & Chickpea Tagine, Finished with Natural Yoghurt,  
Pomegranate & Fresh Coriander

Chicken & Chorizo Stew, with Red & Green Peppers  
Finished with Sour Cream & Herbs

King Prawns with Organic Pasta, Roasted Garlic & Baby Vine Tomatoes  
with Fresh Rocket & Parmesan

Slow Cooked Lamb Shoulder, Roasted Root Veg Caramelised Noisette Potatoes

Asian Beef Randang Curry

Chicken Cacciatore, Slow Cooked Italian Style Chicken, with Green Olives

“Steak & Ale” Slow Cooked Yorkshire Featherblade of Beef Rustic Veg,  
Baby Onions, Pancetta

Pork & Chorizo Meatballs, Smoked Paprika Tomato Sauce,  
Sour Cream & Coriander

“Fish & Chips” Beer Battered Goujons of Haddock  
with Twice Cooked Hand Cut Chips

Yorkshire Blue Macaroni Cheese Herb Crust, Grilled Asparagus & Vine Tomatoes

Thai Green Chicken Curry, Finished with Asian Basil Leaves

## Choose from:

Warm Buttered New Potatoes, Basmati Rice

Mixed Green Salad, Red Cabbage Slaw

Heritage Tomato, Shallot & Baby Basil Salad

Glazed Noisette Potatoes, Creamy Mashed Potatoes with Spring Onions

Roasted Root Veg, Steamed Veg, Twice Cooked Hand Cut Chips

Roasted New Potatoes with Rocksalt & Rosemary

Served with a selection of rustic breads & flatbreads  
and suitable sauces & condiments. Can work in  
conjunction with a three course dinner

