

## *Hot Buffet Options*

*Sauté chicken breasts with chestnut mushrooms, shallots and tarragon in white wine cream sauce*

*Ras el hanout spiced chicken tagine with pomegranate and coriander*

*Andalusian chicken with red onions, peppers, plum tomatoes and olives*

*Chicken, leek and ham hock pie with buttery thyme pastry*

*Beef rump steak Stroganoff with wild mushrooms, brandy and cornichons*

*Hungarian beef goulash with smoked paprika, roasted Heritage beetroot and soured cream*

*Slow braised beef cheeks with Guinness, Portobello mushrooms and Stilton*

*Port braised haunch of venison with parsley dumplings and caramelised onions*

*Curried lamb shoulder and apricot stew with coriander and garlic naan croutons*

*Slow roast leg of lamb with red wine, redcurrants, button onions and rosemary*

*Pork meatballs with chorizo, slow roast tomatoes and butterbeans*

*Roast pork steaks with Oxford cider, baby leeks, sage and mustard sauce*

*Salmon, haddock and king prawn bake with dill and lemon crumb*

*Smoked trout and salmon pasta bake with fennel, courgetti and lemon cream sauce*

*Basil and garlic marinated cod loins with tomato, artichoke, preserved lemon and green olive sauce*

*Shellfish, squid and white crab risotto with saffron, sorrel and samphire*

*Woodland mushroom, leek and Applewood smoked cheddar Mac'n'cheese (V)*

*Spiced sweet potato, courgette and lentil dhal with naan bread wedges (V)*

*Provençale vegetable stew with butter beans, kale and fresh pesto (V)*

*Butternut squash, red pepper and baby spinach tagine with cinnamon, coriander and dried figs (V)*

*Aubergine, sundried tomato and rocket parmigiana with vegetarian Parmesan cheese (V)*

*Quorn, chestnut mushroom and sweetcorn stroganoff finished with grain mustard (V)*

*Curried chick pea, cauliflower and okra with mustard seeds and crispy onions (V)*

*All served with Basmati rice, cous cous or suitable  
potato as appropriate  
Choice of mixed leaf salad, roasted Mediterranean  
vegetables or medley of steamed seasonal  
vegetables  
All served with freshly cut rustic breads*