

# HOT AND COLD FORK BUFFET MENU

Our chefs create hearty meals with clever ingredients to keep you full yet energised throughout the day.

Minimum of 30 guests

## HOT AND COLD BUFFET MENUS

Choose one buffet option and one pudding and fresh fruit salad

**£38.00 per guest**

Add an additional main dish – **£8.25 per guest**

## MENU 1 - ITALIAN

Beef in barolo

Fillet of hake, chestnut mushrooms and romaine, marinara sauce (GF)

Roast pepper, aubergine, smoked mozzarella lasagne (V)

Baby roast potatoes and garden vegetables (VE)

Salad Mediterraneo (VE)

Roast pepper, mozzarella and rocket, aged balsamic (V)

Fresh bread (V)

## MENU 2 - BRITISH

Rosemary lamb hot pot (GF)

Smoked haddock, chervil, leek pie

Courgette, mint, goat's cheese tart (V)

Thyme-roasted vegetable and greens (VE)

Baby potato, fine bean, crème fraiche salad

Garden salad (VE)

Fresh bread (V)

## MENU 3 - VEGAN

Orecchiette with wild mushroom ragu (VE)

Chipotle chilli beans, Padron peppers, charred corn, queso fresco

Bombay potato, cauliflower, okra, mango masala, pilau rice (VE)

Rosemary potatoes (VE)

Mixed bean, rocket, sun-dried tomato salad (VE)

Heritage tomato, cuquillo olive, chard salad (VE)

Rustic bread (VE)

(V) VEGETARIAN (VE) VEGAN (AVE) AVAILABLE VEGAN, CAN BE ADAPTED AT THE TIME OF BOOKING  
(GF) GLUTEN-FREE (AGF) AVAILABLE GLUTEN-FREE, CAN BE ADAPTED AT THE TIME OF BOOKING

Please inform us of any allergies or dietary preferences prior to the event. All prices are exclusive of VAT at prevailing rate.



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## MENU 4 - FRENCH

Beef bordelaise, baby potatoes, chantenay carrots

Roast cod, peas à la Française (GF)

Provençal vegetable gratin (V) (AGF)

Sauteed ratte potatoes (VE)

Salad olivier

Salad gourmande (V)

Baguette (V)

## MENU 5 - HEALTHY

Thyme roast chicken, lentils Provençal, tomatoes and baby onions (AGF)

Roast sea trout, toasted almonds, fennel, caper sauce (GF)

Rosary goat's cheese, red onion, and black olive focaccia

Roast pepper and saffron baked rice

New Potato, dill, crème fraîche salad (V)

Orzo sunshine salad (V)

Bread selection (V)

## PLANT-BASED OPTIONS

Wild rice biryani, charred onions, Bombay cauliflower and potato, spinach (VE)

Greek pastitsio (VE)

Roast artichoke, pesto, potato gnocchi, cherry tomatoes, kalamata olives (VE)

Wild mushroom ragu, orecchiette, rosemary picada (VE)

Middle Eastern vegetables, fregola sarda, roast pepper sauce, minted feta, dukkah spice (VE)

## PUDDINGS

Cointreau cheesecake (V)

Sacher torte (V)

Black forest, cherries, Venezuela 72% chocolate, genoise sponge (V)

Choux bun, hazelnut praline, mousseline, milk chocolate Chantilly (V)

English braeburn apple and cinnamon tart (V)

Black cherry Eton mess (V) (GF)

## PREMIUM MENU

**£45.00 per guest**

Below is a menu of premium buffet dishes, including one pudding and sliced fresh fruit

Boneless duck confit, bresaola, mountain lentils, romesco sauce

Fillet of sea bream, ratte potatoes, saffron marinara sauce, caper leaves

Heirloom tomato, baby broccoli, balsamic walnuts, shaved parmesan (V)

Porcini mushroom and chard tart (V)

Trofie pasta salad, wild garlic pesto, broad beans, rosemary picada (V)

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CAVENDISH SQUARE

BY SEARCYS