

Buffet lunches

(min. order 20 people)

Fork buffets £37.50pp

Our chefs will present you with a selection of 1 meat, 1 fish, 1 vegetarian and 1 dessert option using seasonal favourites where possible. The buffet is also served with 2 seasonal chef's choice sides/salads, artisan breads and salad dressings.

Vegan

Salt-baked celeriac steak

with wild mushroom, thyme & seitan 'bacon' dressing (VG) (GF)

Wok-fried Japanese udon noodles

with coriander, beansprouts, crispy onion & shiitake XO sauce (VG)

Smoked pepper and slow-roasted tomato

with jollof rice, fried plantain & onion salad (VG) (GF)

Meat

Char Siu slow-roasted pork shoulder

with plum sauce, aromatic sesame, fine bean & glass noodle salad (GF)

Braised beef cheek & turnip hotpot

with confit potato & Westcombe cheddar crust (GF)

Nigerian 'Suya' BBQ corn-fed chicken

with sweet potato fries, spicy peanut dipping sauce & sorrel (GF)

Fish

Regent's fish pie with salmon, prawn, smoked haddock & mussels (GF)

Baked haddock in Mornay sauce, dauphinoise potatoes, buttered kale & parsley

Salmon and herb fish cakes, wilted spinach, soft-poached egg & hollandaise sauce

Hot sides

Chargrilled broccoli with chimichurri dressing (VG) (GF)

Traditional crispy roast potatoes dressed in thyme & garlic (VG) (GF)

Roast mixed squash & heirloom carrot medley with chervil dressing (VG) (GF)



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Salads

Mixed seasonal leaves (VG) (GF)

Persian Shirazi salad: cucumber, tomato, red onion, mint (VG) (GF)

Sichuan grilled broccoli, confit garlic & shallot salad, dried chilli, coriander & toasted peanuts (VG) (GF)

Deserts

Biscoff cake pop (VG)

Homemade salted caramel gooey brownie (V)

Spiced red wine, plum and almond tart (V)

Coffee & walnut praline choux bun (V)

