



# Hot Buffets










## Hot buffet items

All served with basmati rice or new potatoes and a selection of fresh rolls

French classic anjou chicken- sautéed chicken with white wine, mushrooms and cream  
Melt in the mouth slow-cooked pork with chorizo, chickpeas and sweet peppers  
Mexican steak and coriander chilli- diced steak with chillies, fresh herbs and spices  
A rich stroganoff of chestnut mushroom, roasted squash and thyme served with sour cream   
Exotic north african lamb casserole with honey, dates and apricots  
Highland fish pie with smoked salmon, smoked haddock and king prawn topped with spring onion mashed potato  
Fresh asparagus pasta with cherry tomato, basil and buffalo mozzarella 


Add a selection of four salads for small supplement per person to your selection.

For example,

Bulgher wheat, plum tomato and cucumber   
Asparagus tips, plum tomato and parmesan pasta   
Fresh baby leaf salad   
New potato, chive, olive oil and wholegrain mustard   
Greek salad with feta and fresh oregano   
Mediterranean winter salad of beetroot, fresh mint, baby spinach and mozzarella   
Crispy celeriac and red onion coleslaw 

## Add a dessert to any buffet selection

Soft triple chocolate and pecan brownies  
Fresh strawberry and crème patisserie tarts  
Dark chocolate and coffee éclairs  
Individual cheesecake bites topped with berry compote or fresh mango  
Hazelnut meringue roulade  
Fresh pear and blackberry crumble tarts

 Suitable for Vegetarians

