



GRAZING BUFFET MENU

TRADITIONAL BRITISH MENU (HOT)

Long Horn roast rump of beef, fresh horseradish cream

Roast garlic and herb Suffolk chicken

Summer vegetable and goats cheese Wellington

Yorkshire pudding

Roasted butternut squash, courgette, red onion and heritage tomatoes

Or

Cauliflower cheese, broccoli and chantenay carrots

Thyme and garlic roasted baby new potatoes

Or

traditional roasted potatoes

Salsa verde or gravy

Apple and caramel crumble



GRAZING BUFFET MENU

TRADITIONAL BRITISH MENU (COLD)

Honey baked ham

Charred courgette and goats cheese quiche

Coronation chicken

Coronation chick pea

Mature Norfolk Dapple, grapes, celery and chutney

Selection of Vegan cheese's figs, grapes, celery and chutney

Scotch eggs

Sausage rolls

Vegan sausage rolls

Aubergine rollmops

Balsamic pickled onion

Coleslaw

Baby tomatoes with light summer dressing

Mixed leaf, cucumber and radish

Potato and chive salad

Sour dough

Eton mess cones



GRAZING BUFFET MENU

ASIAN

Pad Thai – cooked outside on open gas

Chicken satay with peanut sauce

Tofu satay with peanut sauce (V)

Thai fish cake with som tom salad

Pork laarb salad

Veggie mince laarb salad (V)

Beef Pho pots

Vegetable Pho pots (V)

Lemon grass Kaffir lime Brulee with sticky rice squares



GRAZING BUFFET MENU

MEDITERRANEAN

Chicken and spinach lasagne

Aubergine parmigiana

Potato tortilla

Serrano ham croquettes

Milano salami, Serrano ham, chorizo, marinated anchovy, buffalo mozzarella,
Manchego cheese

Olives, caper berries, piquant peppers filled with cream cheese,

Baby tomatoes with light summer dressing

Rocket and parmesan salad

Focaccia

Limoncello posset pots and shortbread

GRAZING BUFFET MENU

MIDDLE EASTERN

Lamb and apricot tagine

Or

Slow cooked chermoula rubbed shoulder of lamb, beet hummus, labneh and dukka

Butternut squash, spinach and chick pea tagine

Or

Baked chermoula rubbed aubergine, spiced chick pea, beet hummus, labneh and dukkah

Cous cous

Baby gem, feta, pomegranate seeds and molasses, toasted pumpkin seeds

Roasted butternut squash and avocado, spinach, puy lentil with tahini and soy dressing

Fig, lightly pickled pear and walnut salad