



Three course business buffet menu £21+VAT per person

Includes unlimited tea and coffee through your meeting.
Please request your favourites. These are examples and variations will occur.
Menus can be tailored to your requirements

To Start

Mushroom medley in garlic white wine & cream sauce

Filo roses filled with ricotta and spinach, rocket and zucchini flower salad

Spiced crab cakes with lemongrass and galangal mayonnaise

Main Course

Slow roasted lamb shoulder with chilli, cumin and black pepper on carrot puree

Sirloin steak, Diane sauce, triple cooked chips, watercress salad

Pan-fried sea bream with roast cherry tomato in basil oil

Dessert

Cappuccino crème Brule

Selection of cheeses fruit and biscuits

White chocolate baileys cheese cake

Coffee

With Homemade chocolate rum truffle