

DF – Dairy Free
V – Vegetarian
VG – Vegan

GLUTEN FREE BUFFET MENU

Served with selection of chef's salads, British and Continental cheese board, fresh fruit selection, freshly brewed coffee and Fairtrade tea



STARTERS

Please select 1 item

Onion Bhajies with Mango Chutney (V,DF)

Grilled Salmon Teriyaki Skewers (DF)

Grilled Vegetable Kebabs with Tomato Salsa (DF,V,VG)

Seasonal Crudities with Hummus and Guacamole (DF,V,VG)

King Prawn and Chorizo Skewers (DF)

Grilled Chicken Skewer with Pesto Marinade (DF)

MEAT/FISH MAINS

Please select 1 item

Slow Cooked BBQ Pulled Beef Brisket (DF)

Ragout of Chicken Cacciadore (DF)

Slow Roasted Pork Belly with Braised Fennel (DF)

Lamb Kofte Meatballs with Spicy Tomato Sauce (DF)

Poached Chicken with Chilli, Lemongrass and Coriander (DF)

Roasted Salmon, Coriander Pesto and Roasted Vine Tomatoes (DF)

Oven Roasted Haddock with Ratatouille (DF)

VEGETARIAN MAINS

Please select 1 item

Thai Green Vegetable Curry (DF, VG)

Pumpkin and Sage Risotto (DF, VG)

Peperonata with Polenta Cakes (DF, VG)

Red Lentil, Coriander and Goats Cheese Gratin

Baked Butternut Squash with Ricotta and Spinach

Quinoa Risotto with Pumpkin and Courgette (DF, VG)

Sweet & Sour Vegetables with Cashew Nuts (DF, VG)

SIDE DISHES

Please select 1 item

Mashed Potatoes (V)

Roasted Potatoes (DF-V-VG)

Jasmine Rice (DF-V-VG)

Basmati Rice (DF,V,VG)

Steamed Winter Vegetables (DF-V-VG)

Oven Roasted Root Vegetables (DF-V-VG)

Quinoa (D,V,VG)

DESSERTS

Please select 1 item

Lime and Mint Posset (V)

Toffee Panna Cotta

Strawberry and Honey Eton Mess (V)

Crème Brulee (V)

Exotic Fruit Salad with Honey and Ginger Syrup (DF-V-VG)

Blueberry Posset

Mixed Melon Skewers with Greek Yoghurt (V)