



## HOT FORK BUFFET

### All hot fork buffets are served with the following:

Crusty Bread (V, VG, DF) (157 kcal)

Seasonal Vegetables (V, VG, GF, DF) (67 kcal)

New Potatoes with Olive Oil and Herbs (V, VG, GF, DF) (83 kcal)

### Mains (Select two dishes\*)

Spanish Chicken with Chorizo and Butter Beans (GF) (459 kcal)

Californian Grilled Cod (710 kcal)

Archers Pork Sausages in Cider with Apples and Juniper (DF) (585 kcal)

Beef in Beer with a Gruyère Croûte (564 kcal)

Marinated Chicken with Honey and Ginger with Mango and Sultana Salsa (GF, DF) (359 kcal)

### Vegetarian Guests (Select one dish)

*\*Please note we will cater for the exact amount of vegetarian dietary requirements*

Roasted Mediterranean Vegetable Lasagne (V) (481 kcal)

Mexican Enchiladas with Cheese and Spicy Tomato Salsa (V) (744 kcal)

Pancake Cannelloni with Spinach and Four Cheeses (V) (444 kcal)

All Served with a Mixed Salad with Sherry Vinegar Dressing (V, VG, GF, DF) (7 kcal)

### Desserts (Select two dishes\*)

Chocolate Cheesecake with Dark Chocolate Shards and Chilled Pouring Cream (498 kcal)

Meringues with Vanilla Mascarpone Cream and Lemon Curd (V, GF) (368 kcal)

Key Lime Pie (V) (404 kcal)

Warm Pear and Almond Tart with Clotted Cream (V) (698 kcal)

\*If your Event is for 10 delegates or under, you will select one dish from each course

V = Vegetarian, VG = Vegan, GF = Gluten Free, DF = Dairy Free

VA = Vegetarian Adaptable, VGA = Vegan Adaptable, GFA = Gluten Free Adaptable, DFA = Dairy Free Adaptable

*Further dietary options available on request.*

**Full allergen information is available on request.**

Please note that our kitchens are not allergen free environments so cross contamination may occur.

All kcal listed are approximate per serving. Adults need around 2000 kcal per day.