

Hot Buffet Menu

For custom dishes, or dishes that aren't shown on any of our sample menus, please feel free to get in touch to discuss your requirements.

Hot Buffet Menu

Normandy Pork

Diced Loin of Pork with Apple in a Creamy Cider Sauce.

Pork Paprika

Pork, Onion Green and Red Peppers in Creamy Paprika Sauce.

Pork Creole

Diced Pork with Onion, Mushrooms, Peppers and Tomato.

Chicken D'Orsay

Strip Chicken with Mushroom, Onion and Bacon in tasty White Sauce.

Coq au Vin

Chicken with Bacon, Mushroom, Onion in Rich Red Wine Sauce.

Chicken Veronique

Chicken in White Wine Sauce with Green Grapes.

Dublin Pie

Chicken, Leeks and Mushrooms in a Creamy White Sauce with a Puff Pastry Lid.

Mediterranean Lamb

Diced Lean Leg of Lamb with Aubergines, Courgettes, Peppers, Mushrooms, Onion & Tomatoes.

Moussaka

Traditional with Lamb, Aubergine and Potato.

Tagine of Lamb

Tasty Moroccan Lamb Dish served with Couscous.

Lamb with Apricots

Diced Lamb in Rich Sauce with Apricots.

Shrewsbury Lamb

Lamb in a delicious sauce with Redcurrants.

Boeuf Bourguignon

Beef cooked with Mushroom, Bacon, Onions and Red Wine.

Steak and Guinness Pie

Tender Beef Steak with Mushrooms and Guinness Gravy with Puff Pastry Crust.

Chilli Con Carne

Minced Beef with Red Kidney Beans in Chilli Sauce.

Vegetarian Options & Fish Dishes

Vegetable and Bean Hot Pot - An assortment of Vegetables and Beans in a Tasty Tomato Sauce.

Lasagne With Tomatoes, Wild Mushrooms and Spinach.

Leek and Potato Pie - Layers of Leeks and sliced Potatoes in a Cheese Sauce.

Stilton, Spinach, Mushroom and Red Pepper En Croute.

Potato topped Fish Pie

Mixed Seafood in Creamy Fish Sauce.

Fillet of Salmon with Leek and Prawn Sauce.

Sample Hot Buffet Menu

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Vegetables

Braised Red Cabbage with Walnut and Sultanas.

Buttered Savoy Cabbage with Smokey Bacon.

Leeks with Cracked Pepper and Lemon.

Roasted Mediterranean Vegetable medley.

Button Mushrooms with Pine Nuts and Green Pesto.

Fine Beans with Baby Corns and Sesame Oil.

Roasted Parsnip and Butternut Squash with Honey and Thyme.

Carrot and Swede Puree.

Cauliflower with Mature Farmhouse Cheddar Cheese Sauce.

Minted Petit Pois.

Batten Carrots with Butter and Parsley.

Broccoli Spears.

Sugar Snaps mixed with Minted Peas.

Whole Green Beans.

Potato Options

Traditional English Roast Potatoes with Cracked Pepper and Sea Salt.

New Potatoes with Butter and Parsley.

Dauphinoise with Garlic and Cream.

Hot Buttered Oven Baked Potato in its Jacket.

Irish Style Colcannon – Mashed potato with Spring Onions and Buttered Savoy Cabbage.

Mashed Potatoes with Wholegrain Mustard or Horseradish.

Seasoned Mashed Potatoes.

Boulangere Potatoes (with stock and Herbs).