



BUFFET DINNER MENU

ANTIPASTI

Indulge in our selection of mouth-watering antipasti, mezes, composed salads and platters selected from both land and sea, prepared by our dedicated chefs using only the best ingredients including both Mediterranean and International recipes. Compliment your choices with our in-house prepared flavoured oils and tasty dressings

BAKER'S CORNER

A selection of Fresh Bread from our Bakery

THE HOT POT

Carrot, potato and celery veloute with pesto drizzle
Cornfed chicken and root vegetable broth with cheddar croutons

LIVE PASTA STATION

Linguine with bay prawns, black mussels, tomatoes, fresh garlic and black olives
Fusilli with porcini mushrooms, pak choi and blue cheese milk

HOT COUNTER

Grilled seabream fillets with sundried tomatoes lime and mint cream
Slow cooked pork belly with Dijon mustard rub and balsamic jus lie
Roasted rib of beef, traditional Yorkshire pudding, onion jus lie

VEGETARIAN STALL

Green asparagus, melted Emmenthal and garlic pie
Roasted kaponata with local honey drizzle
Oven baked potatoes with fresh garlic and fennel seeds
Parsley new potatoes

THAI STALL

Pad Thai
Lemon grass beef stew
Thai green curry
Steamed pork dumplings
Steamed basmati rice

IT'S NOT OVER YET...

Treat yourself to our selection of home-made scrumptious desserts, fresh fruit and seasonal specialities

We treat food allergies seriously. Every effort is made to instruct our staff regarding the potential severity of food allergies. Therefore please inform your server which food cannot be consumed if you have any food allergies.

