

# HOT BUFFETS

Minimum order: 50 guests

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## Option 1 – Classic Comfort

Fresh Baked Cod – lemon zest, herb crust (GF)

Chicken à la King – sautéed chicken breast, peppers, cream, tarragon

Vegetarian Lasagne – tomato Provençal sauce, rich cheese topping

Three Seasonal Salads

Fresh Bread & Butter

### Desserts:

Vanilla Cheesecake with red berry compote

Fresh Fruit Salad & Cream

**£47.50 + VAT per person**

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## Option 2 – Moroccan Inspired

Moroccan Lamb Tagine – slow-cooked, chickpeas, African spices (DF/GF)

Spiced Squash & Vegetable Stew – roasted pepper harissa (Vegan, DF/GF)

Chargrilled Piri-Piri Chicken (DF/GF)

Three Seasonal Salads

Moroccan Flatbreads & Dips

### Desserts:

Honey & Pistachio Syrup Cake with berry coulis

Tropical Fruit Salad

**£47.50 + VAT per person**

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## Option 3 – Italian Feast

Italian Beef Lasagne – slow-cooked ragu, Provençal tomato sauce, béchamel

Baked Chicken Breast – rich Provençal tomato sauce, red peppers (GF/DF)

Aubergine Parmigiana – finished with parmesan

Three Seasonal Salads

Fresh Bread & Butter

### Desserts:

White Chocolate Panna Cotta with almond cookie

Fresh British Strawberries & Cream

**£51.00 + VAT per person**

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### **Option 4 – French Elegance**

French Coq au Vin – slow-cooked chicken, red wine sauce

Baked Ratatouille – lemon & herb crumb (GF)

Salmon en Croute – spinach, ricotta, puff pastry

Sliced Potato Gratin

Three Seasonal Salads

Fresh Bread & Butter

#### **Desserts:**

Rhubarb & Custard Tart

**£51.00 + VAT per person**

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## **SERVICE**

### **Service staff:**

0–74 guests: £210.00 + VAT

75–99 guests: £300.00 + VAT

100+ guests: £390.00 + VAT

Price includes waiting staff for up to 4 hours.

Additional hours: £20.00 + VAT per staff member per hour.

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## **Important Information**

Hot buffet menus include disposable plates & cutlery.

Optional upgrades: hire china, cutlery, and linen for an extra cost.

Hot food delivered in insulated hot boxes.

Cold food displayed on serving platters.

Chafing dishes available on request.

Standard allocation: 80% meat, 10% vegetarian, 10% vegan.

The kitchen is not nut-free; traces of nuts may be present in all items.

All dietary needs and menu selections must be submitted at least 1 week before the charter date.

Requests submitted after this deadline cannot be guaranteed.

While the caterers will endeavour to match the menu, they reserve the right to substitute items of similar value.