



Dinner Buffet Menu

Main Course

Pot Roasted Chicken Provencal

Tender corn fed chicken, roasted courgette, aubergine and peppers
with salsa Verde
(Contains **Mustard**)

Potato and Spinach Gnocchi (VG, V)

Roasted tomato sauce, Mediterranean vegetables, vegan cheese

Side Dishes

Thyme and garlic roasted new potatoes

Dressed seasonal vegetables

Simple green salad with vinaigrette

Warm selection of freshly baked bread

(Bread contains **gluten, milk, sesame & soya**)

Dessert

Handmade chocolate brownie

(Contains **wheat, egg, milk, & soya**)

Cheese board

Crackers, grapes, chutney, celery

(Contains **celery, egg & mustard**)

Tea or Coffee

Our menu dishes are prepared in environments that are not totally free from allergen ingredients. Our hygiene practices are designed to reduce the risk of allergen contamination and our catering teams receive training to help ensure that these standards are met. Our recipes change from time to time. Should you have concerns about the ingredients in our dishes, please do not hesitate to ask a member of our catering team who will happily assist you.