

HOT BUFFET MENU

Please select two hot selection, two mains, two sides and one dessert from the following options

HOT SELECTION

Korean BBQ Cauliflower Bites (VE)

Coated in a tangy Korean BBQ sauce, finished with sesame seeds and spring onion. 37 kcal per piece

BBQ Chicken Wings (GF)

Smoky, flame cooked wings tossed in maple and bourbon BBQ sauce, served with ranch sauce. 129 kcal per piece

Halloumi Fries (V)

Served with tzatziki dip and finished with fresh mint. 94 kcal per piece

Calamari

Squid rings lightly coated in fine breadcrumbs, garlic mayonnaise and lemon. 113 kcal per piece

Middle Eastern Falafel Bites (VE)

Delicately spiced, served with beetroot kimchi, baba ghanoush and lemon. 96 kcal per piece

Breaded Scampi Bites (GF)

Whole tail scampi in a golden crispy gluten free crumb, tartare sauce, lemon and parsley. 78 kcal per piece

Southern-Fried Chicken Strips

Served with Texan BBQ dipping sauce. 79 kcal per piece

Vegetable Gyoza (VE)

Japanese-style dumplings with soy sauce and spring onion. 52 kcal per piece

MAIN DISHES

Chicken Tikka Masala (GF)

Marinated chicken thigh and onion, in a mild creamy tomato sauce, spiced with roasted cumin and fenugreek, finished with coriander. 403 kcal per spoon serving

Chilli Con Carne (GF)

Slow-cooked ground beef, onions and kidney beans, simmered in a rich tomato sauce, infused with smoky chilli spices, garlic and cumin, finished with fresh coriander. 289 kcal per spoon serving

Crispy Beer-Battered Cod

Fresh, flaky cod fillets coated in a light, golden beer batter, fried to perfection. Served alongside traditional mushy peas and tangy tartare sauce with zesty pickles and fresh herbs. 397 kcal per piece

Truffle Mushroom Risotto (VE, GF)

A creamy arborio rice risotto, slow-cooked with earthy porcini and wild mushrooms, finished with truffle oil, plant-based prosociano cheese and fresh herbs. 236 kcal per spoon serving

Beef Lasagne

Layers of rich, slow-cooked beef ragù, creamy béchamel sauce, and tender pasta sheets, topped with golden, mozzarella and cheddar cheese. 663 kcal per serving

Tarragon Chicken Fricassée (GF)

Succulent chicken thigh gently braised in a creamy white wine and tarragon sauce, paired with earthy chestnut mushrooms and tender leeks. 372 kcal per spoon serving

Thai Red Curry (VE, GF)

A fragrant and spicy coconut and lemongrass curry, brimming with tender aubergines, vibrant peppers, courgettes. Infused with Thai spices and a hint of lime and finished with fresh coriander. 145 kcal per spoon serving

SIDES

Seasoned Fries (VE, GF) 229 kcal per tong serving | Boiled Rice (VE, GF) 230 kcal per spoon serving

Chef's Salad (VE, GF) 11 kcal per tong serving | Garlic Bread (V) 85 kcal per piece

DESSERTS

Raspberry Frangipane Tart (VE, GF)

With hot vanilla custard. 354 kcal

Chocolate & Salted Caramel Brownie (VE, GF)

Drizzled with Belgian chocolate sauce. 239 kcal

Baked Vanilla Cheesecake (V, GF)

With passion fruit coulis. 384 kcal

We endeavour to keep all of our dishes fresh and in keeping with the seasons.
Please note that all of our dishes are subject to availability and seasonal changes.

Adults need around 2000 kcal a day
(VE) Vegan, (V) Vegetarian, (GF) Gluten Free

All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and so we are unable to guarantee that any product is completely free from any allergen due to the risk of cross-contamination in the production, supply and/or preparation of our dishes. If you have a food allergy or intolerance, please let a member of the team know prior to ordering and detailed allergen information for our products can be provided. Our menu descriptors do not include all ingredients. All prices are in pounds sterling and inclusive of VAT at the prevailing rate. All gratuities go to the team that provided your meals and drinks.