

SIGNATURE BUFFET MENU B

SANDWICHES & WRAPS

Cajun Chicken Wrap
with gem lettuce, tomato, red onion and mayonnaise (115 kcal each)

Flaked Tuna Sandwich
with cucumber ribbons, mayonnaise, seasoned with salt, pepper and a hint of lemon juice (159 kcal each)

Falafel Wrap (VE)
served with spinach, onion and houmous (117 kcal each)

HOT SELECTION

Sausage Rolls
seasoned pork sausage in a light flaky puff pastry (143 kcal each)

Salt & Pepper Crispy Shredded Chicken
with a sweet chilli dipping sauce (22 kcal each)

Crispy Jackfruit Wings (VE)
shredded jackfruit in a flour crumb with buffalo wing sauce (119 kcal each)

Mini Sliders
with relish (240 kcal each)

Indian Bites (VE)
onion bhajis, vegetable and spinach pakoras and vegetable samosas with mango chutney (80 kcal each)

SIDES & SALADS

Chef's Salad (VE) (GF)
mixed leaf salad, cherry tomatoes, cucumber and carrot with a balsamic dressing (14 kcal per tong serving)

Truffle Fries (V)
with Italian hard cheese, sea salt and rosemary (190 kcal per tong serving)

DESSERTS

Mini Chocolate Ring Doughnuts (V) (77 kcal per piece)

Dark Chocolate Brownie Slice (VE) (GF)
a plant-based dark chocolate brownie topped with a dark chocolate ganache (150 kcal each)

Adults need around 2000 kcal a day We endeavour to keep all of our dishes fresh and in keeping with the seasons, so please note that all of our menus are subject to change to ensure our guests receive the ultimate culinary experience.

(VE) Vegan, (V) Vegetarian, (GF) Gluten Free, (GFO) Gluten Free Option available, (VEO) Vegan Option available. Please ask your server if you have any individual requirements and we'll do our very best to oblige. If you have a food allergy or intolerance, please let a member of our team know prior to ordering and a detailed allergen guide can be provided. Our menu descriptors do not include all ingredients. All of our dishes are prepared in a kitchen where nuts, gluten and other allergens are present and we are unable to guarantee that any product is completely free from any allergen due to the risk of cross contamination in production, supply and/or preparation of dishes. All dishes are subject to availability and seasonal changes.