



Cold Buffet – from £24 plus VAT

Mains

Kiln Salmon with Shiso, Lime & Wasabi Mayo **GF**
Fish, Egg, Mustard

Chicken Satay - Turmeric & Ginger infused Chicken Breast, Coconut & Cashew Sauce **GF**
Nuts, Soybeans

Rice Paper Rolls with Tofu, Pickled Veg, Aromatic Herbs, Vegan Nuoc Cham **GF/VEGAN**
Soybeans, Sulphites

Seasonal Salads

Roasted Purple Spouting Broccoli with Winter Tomato, Bitter Leaves, Miso Dressing & Sesame Seeds **GF/VEGAN**
Soyabeans, Sesame

Udon Noodles with Red Cabbage, Rainbow Carrots, Lime & Tamarind Dressing **VEGAN**
Gluten

Delica Pumpkin & Curly Kale with Vegan Mayo, Chilli & Toasted Coconut **GF/VEGAN**

Sweet

Coconut, Passion Fruit & Lime Tart
Gluten, Egg, Milk

Dark Chocolate & Pistachio Brownie, Miso Caramel, Whipped Plant Cream **GF/VEGAN**
Nuts, Soyabeans

To reduce food miles we cook with seasonal produce. We use biodegradable & natural packaging. We're proud of our long-standing connection with suppliers & farmers who share our commitment to sustainability & high welfare farming.



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Tandoori Paneer in Cos with Raita, Roasted Cashew & Coriander Cress **GF**
Nuts, Milk, Celery, Mustard

Tandoori Chicken - Free-range Chicken Breast in Cos with Raita & Roasted Cashews &
Coriander Cress **GF**
Celery, Mustard, Milk, Nuts

Sweet Potato & Spinach Samosa with Coconut Raita & Mint **VEGAN**
Gluten, Soyabean

Seasonal Salads

Bombay Potato Salad with Spring Onion & Coriander **GF/VEGAN**
Celery, Mustard

Tomato, Cucumber, Red Onion & Mint Salad **GF/VEGAN**
Sulphites

Roasted Delica Pumpkin with Chickpeas, Baby Spinach, Chilli & Toasted Coconut
GF/VEGAN

Sweet Finger Food

Chocolate & Almond Brownie with Vanilla Whipped Plant Cream **GF/VEGAN**
Nuts

Coconut, Lime & Passion Fruit Tartlets
Gluten, Eggs, Milk

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Hot Buffet – from £24 plus VAT

Thursday the 29th of January

Main course

Beef Lasagne

Gluten, Milk

Mushroom Lasagne with Truffle Oil

Gluten, Milk

Served with

Flatbread with Garlic Butter

Gluten, Milk

Cos Salad with Winter Tomato, Avocado & Caesar Dressing

Milk, Egg, Mustard

Dessert

Apple & Pear Crumble with Custard

Gluten, Milk, Egg

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Bread & Dips

Olive Oil Bread with Hummus **VEGAN**
Gluten, Sesame

Mains

Slow Cooked Lamb Shoulder with Tomato, Garlic, Rosemary, Sherry Vinegar & Cumin **GF**
Sulphites

Imam Bayildi – Aubergine, Tomato, Red Onion, Peppers, Cumin & Coriander **GF/VEGAN**

Labne
Milk

Seasonal Salads

Cos, Avocado, Tomato & Sumac **GF/VEGAN**

Butternut Squash, Chickpeas, Spinach, Piquillo Peppers, Guindilla Chillies, Preserved
Lemon Dressing **GF/VEGAN**
Sulphites

Sweet

Chocolate & Tahini Brownie with Whipped Cream **GF**
Sesame, Eggs, Milk

Orange, Almond & Polenta Cake with Vegan Yoghurt **GF/VEGAN**
Nuts, Soyabeans

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