

DESIGN YOUR OWN MENU

BUFFET DINNER

Minimum orders and conditions apply. Shared Table Service available.

BUFFET DINNER PACKAGE

Choose 1 Salad, 1 Main Course, 1 International Flavour, 1 Vegetarian Main and 1 Patisserie

SALAD

French Beans, Edamame Beans, Cucumber, Shaved Fennel, Gem Lettuce, Spring Onion* ^{VGD}

Greek Salad, Crispy Spiced Chickpeas, Garlic Olive Oil Dressing* ^{VGD}

Sautéed Broccoli Salad, Kale, Toasted Almonds, Chilli Flakes, Balsamic Vinaigrette* ^{VGD}

Green Leaf Salad, Cherry Tomato, Radish, Red Onion, Pomegranate Seed Vinaigrette* ^{VGD}

Cucumber, Edamame, Green Leaves, Citrus Dressing* ^{VGD}

Turmeric Cauliflower, Pumpkin Seeds, Spelt, Sundried Tomato* ^{VGD}

Maple Roasted Carrots, Red Quinoa, Mint, Coriander* ^{VGD}

Roasted Sweet Potato, Pomegranate Molasses, Sumac Coconut Yoghurt* ^{VGD}

Gourmet Potatoes, Scallions, Roasted Red Peppers, Sundried Tomatoes, & Light Basil Mayo* ^{VGD}

REGIONAL MAIN COURSE

Lamb Shoulder, Golden Raisin & Caper Dressing, Mint Roasted Gourmet Potatoes* ^{GD}

Cumin-Dusted Chicken, Date Chutney, Yoghurt Dressing, Cous Cous

Crispy Pork Belly, Apple Sauce, Jus, Shaved Parsnip & Root Vegetables ^{GD}

Jerk Chicken, Lime Mango Chutney, Courgette, Rice N Peas* ^{GD}

CARVERY OPTIONS AVAILABLE

Slow-Roasted Lamb Leg, Thyme & Rosemary Jus, Minted New Potatoes* ^G

Porchetta, Salsa Verde, Fennel Chilli & Lemon New Potatoes* ^G

Clove Studded Ham, Glazed in Local Honey, Roasted Gourmet Potatoes ^{GD}

Reverse Seared Beef Scotch Fillet, Bearnaise, Jus, Mini Potato Rosti* ^G

*Indicates Suitable For Shared Table For A Supplementary Charge.

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INTERNATIONAL FLAVOURS

Teriyaki Brisket, Soy Glaze, Coriander, Sesame,
Spring Onions* ^{G D}

Thai Red Seafood Curry, Coriander Rice ^{G D}

Lamb Rogan Josh, Basmati Rice* ^G

Butter Chicken, Jeera Rice* ^G

Red Braised Pork Belly, Honey Glaze, Fresh Chilli,
Ginger, Spring Onion, Sweet Soy*

Glazed Beef Cheek, Shaved Fennel, Pangrattato

PÂTISSERIE

Mini Pavlova, Vanilla Chantilly, Passionfruit Curd,
Shaved Coconut* ^{VG G}

Chocolate Cremeux Pot, Chocolate Soil Candied
Orange* ^{VG}

Choux Au Craquelin, White Chocolate Pastry
Crème, Freeze-Dried Berries* ^V

Tropical Tapioca Pudding, Mango Salsa,
Pandan* ^{VG G}

Lemon Posset, Short Bread* ^V

Kahlua & Baileys Tiramisu, Chocolate Shavings* ^V

VEGETARIAN MAIN COURSE

Gnocchi, Basil, Crispy Goat Cheese Gratin, Sage
& Wild Mushrooms Crème ^V

Singapore Noodles, Curry Spices,
Mixed Cabbage, Pea Protein* ^V

Mixed Vegetable Nasi Goreng with Kimchi* ^{VG G}

Mapo Tofu, Fermented Chilli, Green Beans,
Fried Shallots* ^{VG G}

Kung Pao Cauliflower with Cashew
& Coriander ^{VG G}

Sundried Tomato & Tapenade Pasta,
with Pesto Cream ^V

**Indicates Suitable For Shared Table For A Supplementary Charge.*

RECOMMENDED MENU

BUFFET DINNERS

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BUFFET DINNER

OPTION 1

Bread Basket served with Butter

SALAD

Turmeric Cauliflower, Pumpkin Seeds, Spelt,
Sundried Tomato* ^{V G D}

MAIN COURSE

Lamb Shoulder, Golden Raisin & Caper Dressing,
Mint Roasted Gourmet Potatoes* ^{G D}

INTERNATIONAL FLAVOUR

Butter Chicken, Jeera Rice* ^G

VEGETARIAN MAIN

Kung Pao Cauliflower with Cashews
& Coriander ^{VG G}

PATISSERIE

Mini Pavlova Vanilla Chantilly, Passionfruit Curd,
Shaved Coconut* ^{V G}

BUFFET DINNER

OPTION 2

Bread Basket served with Butter

SALAD

Green Leaf Salad, Cherry Tomato, Radish,
Red Onion, Pomegranate Seed Vinaigrette* ^{V G D}

MAIN COURSE

Cumin-Dusted Chicken, Date Chutney, Yoghurt
Dressing, Cous Cous

LIVE CARVERY

Reverse Seared Beef Scotch Fillet, Bearnaise,
Jus, Mini Potato Rosti* ^G

VEGETARIAN MAIN

Sundried Tomato & Tapenade Pasta,
with Pesto Cream ^V

PATISSERIE

Lemon Posset, Short Bread* ^V

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