

# TIME TO DINE.

THEMED  
BUFFET

## **BEST OF BRITISH**

### **STARTER**

Chunky leek and potato soup (VG)  
Selection of warm breads and salted butter

### **MAIN DISHES**

Shepherd's pie with beef and rosemary dripping gravy  
Smoked haddock kedgeree with green beans and peas, topped with a poached egg  
Deep fried bubble and squeak balls with a mushroom and thyme sauce (VG)

### **SIDES**

Homemade Yorkshire puddings (V)  
Rosemary roasted new potatoes (VG)  
Fowler's three cheese cauliflower (V)  
Selection of British cabbages (VG)  
Honey and fennel see roasted carrots (VG)

### **DESSERTS**

Seasonal fruit trifle  
Classic bread and butter pudding with vanilla custard (V)  
Fruit platter with raspberry and elderflower syrup (VG)

## **TASTE OF THE CARIBBEAN**

### **STARTER**

Caribbean coconut soup with sweetcorn and peas (VG)  
Salted tortilla chips

### **MAIN DISHES**

Jerk chicken legs, mango and pineapple salsa  
Fried fish with lemon and lime, fresh chili, ginger and spring onions  
Jamaican butternut squash and green bean curry, coconut flakes and lime segments (VG)

### **SIDES**

Hot and spicy sweet potato wedges (VG)  
Rice and peas (VG)  
Macaroni cheese pie (V)  
Jamaican callaloo (V)  
Caribbean house slaw with mango and chili dressing (VG)

### **DESSERTS**

Jamaican ginger and caramel cake (V)  
Malibu roasted pineapple, brown sugar syrup and toasted coconut (VG)  
Exotic fruit salad with a passionfruit and lime cordial (VG)

## **TASTE OF THE MEDITERRANEAN**

### **STARTER**

Chunky Tuscan bean soup, superfood vegetables and nut free pesto (VG)  
Toasted ciabatta loaves

### **MAIN DISHES**

Greek lemon and herb chicken gyros, homemade pita bread, red onion, tomato and tzatziki  
Mixed seafood paella, roasted Romano peppers, lemon and fresh parsley  
Tomato and roasted aubergine arancini, Arrabbiata sauce, sautéed peppers, olives (VG)

### **SIDES**

Greek salad, tomatoes, cucumbers, red onion, feta, olives and oregano (V)  
Garlic and rosemary focaccia (VG)  
Patatas bravas (VG)  
Tuscan white bean salad with parsley and lemon (VG)  
Pan fried green bean, baby spinach and cherry tomatoes (VG)

### **DESSERTS**

Karidopita, spiced walnut cake with caramelized nuts (V)  
Vanilla panna cotta with chocolate ganache (V)  
Fruit platter with a citrus and berry compote (VG)

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## **TASTE OF AMERICA**

### **STARTER**

Sweetcorn chowder (VG)  
Homemade corn bread

### **MAIN DISHES**

Baked Buffalo chicken legs and wings, blue cheese dip and Frank's red hot butter sauce  
Southern fried fish, Cajun seasoning and a squeeze of fresh lime  
Vegan dirty dog, five bean mixed chili, smoked cheddar and ranch sauce (VG)

### **SIDES**

Salted French fries (VG)  
Cajun seasoned onion rings (V)  
Superfood veggie cobb salad (V)  
American mac & cheese (V)  
Collard greens (VG)

### **DESSERTS**

Key lime pie, whipped cream and sugared lime zest (V)  
Giant s'mores cookies (V)  
Berry fruit salad with kiwi and grapefruit (VG)

## **TASTE OF INDIA**

### **STARTER**

Chickpea and butternut squash soup (VG)  
Crispy garlic naan bites

### **MAIN DISHES**

Homemade Hydra Balti chicken curry  
Goan fish curry, confit cherry tomatoes and coriander  
Cauliflower biriyani, peas, spinach and paneer tikka (V)

### **SIDES**

Vegetable pilau rice (VG)  
Spicy fries (VG)  
Warm naans (V)  
Spiced Aloo Gobi (V)  
Samosas, mango chutney, mint yoghurt and Indian slaw (V)

### **DESSERTS**

Mango and lime cheesecake, mint and pineapple salsa (V)  
Dark chocolate and cardamon tart, lime crème fraiche and rose petals (V)  
Exotic fruit platter with mint syrup (VG)