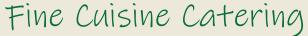




Samantha Johnson





Prices can be subject to increases and will be confirmed when your booking is made

Menu A £12.00

Moroccan chicken tagine Chef's squash, red pepper and sweet potato goulash Lemon and coriander couscous Mixed salad Crusty breads

Menu B £14.50

Chef's chicken and mushroom curry Roast squash, courgette and chickpea tagine Mexican chilli beef Rice Mixed Salad and breads

Menu C £16.50

Beef bourguignon Chicken coq au vin Filled stuffed peppers with moroccan vegetables Basmati steamed rice Hot buttered new potatoes Selection of vegetables Mixed salad and crusty breads



Beef lasagne Salmon and spinach wellington Roast red pepper, potato and pea frittata Crisp mixed salad New potatoes Crunch slaw Basket of breads

Desserts can be added to any of the buffets @ £5.95 ahead

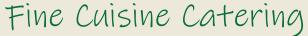








Samantha Johnson





Prices are for food only

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Other Dishes Available

Beef bourguignon Spanish style beef with paprika & peppers Beef goulash with sour cream Beef and mushroom stroganoff Classic beef lasagne Mexican chill con carne Beef in guinness and onions Chicken and lemon tarragon Chicken in a creamy dijon sauce

Thai green chicken curry Mediterranean chicken with red peppers and olives Chicken dansank (curry with lentils) Chicken coq au vin

Chicken in madeira wine, mushrooms & cream Moroccan style chicken with chickpeas Classic lamb moussaka

Lamb tagine with apricots & cumin Lamb korma curry Pork in cider brandy cream Sauce Pork & mushroom stroganoff Chefs fish pie

Seafood & spinach cannelloni Salmon fillets in a white wine & dill sauce Salmon wellington

Vegetarian Dishes

Pasta, roast red pepper & tomato bake Chickpea & sweet potato tagine Lentil & spinach dhal Roast vegetable moussaka Spicy mixed bean chilli Sweet potato & spinach wellington Roasted mediterranean vegetable lasagne







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Homemade Quiches Served Warmed

Leek, bacon & roquefort Salmon, cream cheese & spinach Roast mediterranean vegetables Cherry tomato & wensleydale Red onion, carrot & parmesan cheese Potato, red pepper & pea frittata Chorizo, potato & onion frittata

Potatoes & Sides Dishes

Steamed rice New buttered potatoes Roast potatoes with rosemary & garlic **Buttered** jacket Sauté potatoes Dauphinoise Creamed potatoes Various breads Selection of fresh assorted vegetables Roasted root vegetables

All dishes are home made and great care is taken to create and prepare the buffets to the highest standard using fresh ingredients.

> Please advise of any allergies or dietary needs Prices are subject to increase