

# Hot Buffet

Below dishes can be served with salads, breads and dessert for an additional charge, choices available in our salad and dessert menus. All dishes are dropped off in chafing dishes and can be kept hot for up to 3hrs.

**£9.00 per person**

**Minimum 15 people**

## CHICKEN

Chicken & Sweet Potato Curry – Indian served with a lemon and coriander rice (V) (B)

Thai Chicken green curry – served with coconut rice (V) (B)

Stuffed Chicken - with haggis, wrapped in smoked bacon with a creamy shallot sauce served with new potatoes

Chicken Supreme – wrapped in Parma ham and sage leaf served with a mushroom sauce

Chicken breast - with baby veggies and a lemon and thyme jus

Chicken chasseur – with tarragon, shallots and button mushrooms (B)

Chicken Stir fry – with bean sprouts, sugar peas and pak choi with sweet soy and chilli sauce (V) (B)

## BEEF

Beef Stroganoff – with mushrooms, onion and creamy brandy sauce served with rice (V) (B)

Beef goulash – with rosemary and red wine sauce served with mash (B)

Beef Bourguignon – with red wine sauce, mushrooms, bacon and onions served with wholegrain mustard mash (B)

Beef medallion filets - with a creamy peppercorn sauce, cherry vine tomatoes and sautéed potatoes (£3 supplement)

Steak and Ale pie – served with a pie lid and garlic mash

Beef Lasagne (V)

Chilli con carne - served with coriander rice, cheese, sour cream, guacamole and tortilla chips (V) (B)

## PASTA

Chicken and chorizo pasta – with tomato, mushrooms, and garlic (B)

Prawn Linguine – with white wine, lemon and chilli sauce (B)

Spaghetti Carbonara (V)

Meatball and vegetable pasta – with a tomato and herb sauce (V) (B)

## OTHER

Haggis, neeps and tatties - with a whiskey sauce (V) (B)

Moussaka – with lamb, aubergines, herbs and cheese. (B)

Mixed seafood pie – smoked haddock, salmon and prawns in a white wine sauce with creamy mash and cheese (B)

Mixed seafood paella – traditional Spanish paella with chorizo

## VEGETARIAN

Butternut squash and mushroom risotto – with spinach and white wine and parmesan (B)

Broccoli gnocchi – with peas, pine nuts and crème fraiche (B)

Cannelloni – with spinach and ricotta (B)

Melanzani – with roasted aubergines, tomato sauce, mozzarella and fresh basil

**(V) Vegetarian option available**  
**(B) Bowl Food – suitable for standing**