



# *Wake up to Organic: Breakfast Buffet*

*\* Trio of Mixed Breakfast Pastries:  
(Plain Croissant, Pain au Chocolate, Pain au Raisin)*

*\* Smoked Salmon, Spinach, Whipped Feta & Dill  
Bagels*

*\* Spinach, Avocado & Sundried Tomato Bagels (Vg)*

*\* Chestnut Mushroom & Tomato Frittata (Gf)(V)*

*\* Selection of cold meat & cheese slices (Gf)(V)*

*\* Homemade Cinnamon Granola with Greek or  
Coconut Yoghurt (Gf)(Vg)*

*\* Watermelon Fruit Bowl Platter (Gf)(Vg)*

*\* Energy Balls: Date & Chia / Peanut Butter & Oat  
(Vg)(Gf)*

*\* Homemade Ginger Immunity Boosters (Gf)(Vg)*

*\* Selection of Mixed Fruit Juices:  
Root, Green & Orange (Vg)(Gf)*

**(V) = Suitable for Vegetarians**

**(Vg) = Suitable for Vegans**

**(Gf) = Gluten Free**

**(N) = Contains Nuts**

**For all others allergens please ask !!**







# *Mediterranean Mezze Buffet*

## MAIN EVENT

- \* *Garlic & Oregano Rubbed Chicken Thighs (Gf)*
- \* *Lemon & Parsley Salmon Fillet (Gf)*
- \* *Spanakopita - Greek Filo Pie (V)*

## WITH

*Tabbouleh Salad (Vg)*  
*Classic Greek Salad (Gf)(V)*  
*Balsamic Roasted Mediterranean Vegetables (Vg)(Gf)*  
*Nduja & Parmesan Arancini Bites*  
*Truffle Mushroom Arancini Bites (Vg)*  
*Crudités & Homemade Seasonal Hummus (Vg)(Gf)*  
*White Bean & Pesto Dip (V)(Gf)(N)*  
*Classic Tzatziki (Gf)(V)*  
*Homemade Rosemary & Seasalt Focaccia (Vg)*  
*Marinated Olives (Vg)(Gf)*  
*Slow Roasted Semi Dried Tomatoes (Vg)(Gf)*

## TO FINISH ....

*Italian Almond, Lemon & Orange Cake  
with Chantilly Cream & Seasonal Berries  
(V)(Gf)*

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# Middle Eastern Buffet

## MAIN EVENT

- \* Shawarma Rubbed Chicken Thighs (**Gf**)
- \* Slow Cooked Lamb Shoulder (**Gf**)
- \* Imam Bayildi - Stuffed Aubergine (**Vg**)

## WITH

Freekeh Salad (**Vg**)

Za'atar Roasted New Potatoes & Green Beans (**Gf**)(**V**)

Balsamic Roasted Mediterranean Vegetables (**Vg**)(**Gf**)

Beetroot & Coriander Falafel Bites (**Vg**)(**Gf**)

Crudités & Homemade Seasonal Hummus (**Vg**)(**Gf**)

Beetroot Borani, Feta & Dill (**V**)(**Gf**)

Muhummara & Dukkah Dip (**Gf**)(**Vg**)(**N**)

Homemade Flatbreads (**Vg**)

Marinated Olives (**Vg**)(**Gf**)

Slow Roasted Semi Dried Tomatoes (**Vg**)(**Gf**)

## TO FINISH ....

Dark Chocolate Torte, Pistachios &  
Seasonal Berries (**V**)(**Gf**)

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# Best of British Buffet

## MAIN EVENT

*\* Slow Cooked Smoked Gammon (Gf)*  
*Beer Battered Cod, Tartare & Minted Mushy Peas*  
*\* Bubble & Squeak (Gf)(V)*

## WITH

*Crispy Rosemary & Sea Salt Roast Potatoes (V)(Gf)*  
*Homemade Sausage Rolls & Seasonal Chutney*  
*Homemade Scotch Eggs & Piccalilli*  
*Classic Creamy Coleslaw (Vg)*  
*New Potato & Green Bean Salad (Gf)(V)*  
*Coronation Chicken Salad (Gf)*  
*British Cheese Selection:*  
*(Stilton, Mature Cheddar, Baron Bigod)(V)(Gf)*  
*Soft Boiled Eggs (Gf)(V)*  
*Homemade Crusty Bread & Butter (V)*  
*Pickles & Crudités (Vg)(Gf)*

## TO FINISH ....

*Eton Mess - Chantilly Cream, Meringue  
& Seasonal Berries (V)(Gf)*

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