

Refined Catering for

Executive Aviation – Events – Corporate Hospitality

**Hot Buffet**

**Mains**

* Pan Fried Chicken Breast, Chasseur Sauce, Creamed Potatoes
* Slow Cooked Pork Rib-Eye, Braised Red Cabbage, Boulanger Potatoes
* Lamb Tagine, Freekeh Wheat, Roasted Vegetables, Almonds, Apricots (N)
* Beef Massaman Curry, Basmati Rice, Pineapple & Mango Chutney
* Traditional Fish Pie with Red Leicester & Chive Mash
* Shepherd’s Pie
* Chicken Fricasse with Mushrooms & Leeks in a White Wine Sauce
* Char Sui Glazed Pork Belly, Roasted Squash & Stir-Fried Vegetables
* Beef Lasagne, Garlic Mushrooms, Parmesan Glaze
* Mushroom Stroganoff, Baby Onions, Wild Rice (V)
* Vegetable Katsu Curry, Jasmine Rice, Pickled Sesame Vegetables (V)
* Baked Vegetables, Tomato Fondue, Potato Gnocchi, Mozzarella Glaze (V)

***Served with a selection of Seasonal Vegetables and Salads***

**Desserts**

* Baked New York Cheesecake, Berry Compote
* Chocolate & Pecan Brownie, Poached Pear, Chantilly Cream & Raspberries (N)
* Apple & Sultana Crumble Tart, Vanilla Custard
* Fresh Seasonal Fruit Salad, Whipped Greek Yoghurt, Honey & Granola (N)
* Dark Chocolate Mousse, Salted Caramel, Honeycomb
* Buttermilk Panna Cotta, Poached Peach, Crushed Raspberries
* Cherry Bakewell Tart, Amaretto Chantilly (N)

(V) **Suitable for Vegetarians**

(N) **Contains Nuts**