

WORKING BUFFET LUNCH MENU

Please select 3 main courses, 4 salads and 2 desserts including plant-based options for your guests to enjoy.

MAINS

Sussex Best Bitter Braised Beef, Onions,
Mushroom, Bacon Lardons (Ce,Su,M,G)

Chicken Tikka Masala Curry,
Basmati Rice (Ce,Su,M,G)

Thai Chicken Curry, Coconut Rice (Ce,Su,M)

Beef Lasagne Al Forno, Garlic Bread (Ce,Su,M,G,E)

Cajun Spiced Fish Goujons,
Mango & Lime Mayonnaise (F,G,E)

Panko Crumbed Mini Fish Cakes,
Cucumber & Chilli Mayonnaise (M,Su,F,G,E)

Vegetable Korma, Basmati Rice (Ce,Su,G,V,PB)

Leek & Spinach Pie,
Chive & Spring Onion New Potatoes (M,Su,V,G)

Vegetable Lasagne Al Forno, Garlic Bread (Ce,M,G,E,V)

Vegetable Thai Curry, Coconut Rice (V,PB)

SALADS

Caesar Salad (G,M,F,Su,E,V)

Cucumber, Melon & Feta Salad (M,Su,V,PB)

Mixed Baby Leaf Salad (V,PB)

Roast Vegetable & Almond Salad (N,Su,V,PB)

Panzanella Salad (G,M,Su,V)

Niçoise Salad (Mu,Su,E,V)

Coleslaw (E,V)

Beetroot, Carrot & Sultana Salad (Su,V,PB)

Cauliflower & Roast Sweet Potato (Su,V,PB)

Greek Salad (Su,V,PB)

DESSERTS

Fresh Fruit Salad, Passion Fruit Syrup (V,PB)

Butterscotch Profiteroles (M,G,E,V)

Mixed Berry Eton Mess (M,E,V)

Banana Salted Caramel Coupe (M,G,E,V)

Raspberry Cranachan, Oatmeal Biscuit (M,G,E)

White Chocolate, Raspberry
& Lime Trifle (M,G,E)

Chantilly Cream Filled Choux Bun (M,E,G)

Strawberry Tart (M,E,G)

Fudge Rocky Road (M,E,G,So)

Chocolate Mousse, Sour Cherry Compote

Shortbread Biscuit (M,G,E,So)

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Serving of Tea & Coffee