**Sample hot buffet lunch menu**

**Select 4 mains**

Chicken, bacon and leek casserole

~

Bowland beef lasagne

~

Caramelised Onion Tart

~

Bowland beef pie

~

Warm pasta salad with chorizo, roast cherry tomatoes and halloumi

~

Cape Malay chicken, apricot & spinach curry

~

Persian beef, Lentil, aubergine & tomato stew

~

Courgette and potato frittata

~

Coronation cauliflower & egg salad

~

Warm roast beetroot salad with toasted nuts and seeds topped with Greek yogurt sauce

~

**Select 4 sides**

Mixed leaf green salad

~

Tri colour cous cous with red onion & courgette

~

Red cabbage, carrot, apple & lime slaw

~

Roast new potatoes with rosemary & olive oil

~

Sauteed kale salad with apples, pumpkin seeds and feta

~

Basmati rice salad with onions, peppers, courgetti, sultanas, nuts aubergine & red onion

~

Brown rice salad with apricots, coriander, olives & spring onions

~

Hot buttered new potatoes with spring onions

~

Traditional coleslaw

~

Cous cous with coriander

**Select 4 desserts**

Chocolate mousse cake with cream (gf)

~

Mixed fruit pavlova with Chantilly cream

~

Orange & almond cake (gf/df\*) with cream

~

Sea salt caramel brownie (gf)

~

Lemon cheesecake

~

Apple & mincemeat streusel shortbread

~

Sticky toffee pudding

~

Millionaires’ caramel shortbread

~

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**Menu £19.50**

**Includes**

4 choices from each of the 3 sections above

As well as

Home -made hummus

Chutneys and relishes

Freshly made whole-meal bread

**Additional costs**

**Choice of additional mains & desserts £6.25 per dish per person**

**Sides £3.75 per dish per person**

**Tea & coffee - £2 per person**

**Soft drinks, wine and beer also available upon request.**