

PRIVATE BUFFET MENUS

MENU ONE

Rainbow root slaw, orange and maple thyme dressing (Ve)
Wheatberry and haricot beans, lemon and herb dressing (Ve)
Cos leaves, crispy croutons, Parmesan cheese and Caesar dressing (V)
Rustic bread selection
Beetroot and butterbean dip (Ve)
Spanish meats, caperberries, Manchego cheese and toasted almonds
Pulled pork croquettes
Cheese and onion quiche (V)
Spicy potato wedges and dips (V)
Chocolate mousse
Strawberry tartlet
Seasonal fruit salad (Ve)

MENU THREE

Asian slaw, chilli and coriander dressing (Ve)
Butterbean, wild rice, steamed green and cauliflower (Ve)
Mixed leaves, crumbled feta, peppers and olives (V)
Rustic bread selection
Smoked aubergine dip (Ve)
Tandoori chicken, heritage tomatoes, mango and coriander salsa
Mini Steak and ale pies
Lemon sole goujons and tartar sauce
Mozzarella sticks with tomato salsa (V)
Strawberry trifle
Banoffee pie
Seasonal fruit salad (Ve)

ENHANCE YOUR BUFFET WITH ANY OF THE FOLLOWING HOT DISHES FOR £4 EACH:

Middle Eastern style pulled lamb served with flatbreads and minted yoghurt
Chicken, chorizo and seafood paella served with patatas bravas
Sweet potato, aubergine and chickpea tagine served with lemon cous cous (Ve)
Pulled beef chilli served with rice and soured cream
Moroccan chicken, apricots and almonds served with herb cous cous
Thai green chicken curry served with rice
Louisiana style BBQ pulled pork served with soft rolls and sweet potato fries
Punjab chicken tikka masala served with rice, poppadoms and chutneys
Tandoori spiced potatoes, cauliflower and spinach (Ve)
Five bean chilli served with soft tortillas and guacamole (Ve)

MENU TWO

Ranch potato salad (V)
Wheatberry, beans, capers and black olives (Ve)
Beetroot, orange and feta salad (V)
Rustic bread selection
Spinach and artichoke dip (Ve)
Italian meats, torn mozzarella, cherry bell peppers and rocket leaves
Macaroni and cheese bites (V)
Southern fried chicken strips
Seasoned fries (V)
Crème Brulee
Chocolate Brownie
Seasonal fruit salad (Ve)

MENU FOUR

Mediterranean vegetable and toasted almond cous cous (Ve)
Asian style 3 bean salad (Ve)
Cos leaves, avocado, egg, tomato and blue cheese salad (V)
Rustic bread selection
Red pepper houmous (Ve)
Spiced flaked salmon, cucumber ribbons, minted yoghurt dressing
Oriental chicken skewers
Crispy cheese and pickle bites (V)
Pork and apple sausage roll
Salted caramel mousse
Lemon Meringue
Seasonal fruit salad (Ve)

V: Vegetarian
Ve: Vegan

FOOD ALLERGIES & INTOLERANCES: before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens.

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eastside
rooms.