

BQT and Events Buffet Menu 1 @£55/pp (2025)

(Minimum: 20pax)

SALADS

Classic caesar salad with gem lettuce, red apple and parmesan

Heritage tomatoes, mozzarella di bufala, basil and cold press rape oil

Mixed leaves & chicory salad

CONDIMENTS & DRESSINGS

Marinated olives

Crunchy croutons

Parmesan cheese

Caesar, 1000 Island, French dressing, Cold pressed rapeseed oil

HOT MAINS

Slow Cooked Provencal French beef stew with silver onions, mushrooms, sage and olives

Atlantic salmon pan-seared, Bloomsdale spinach cream, silky tomato emulsion

Spiced roasted Jersey royals with paprika, garlic and turmeric

Baked penne pasta, roast peppers, sun-blanched tomatoes,
pink sauce and herbed breadcrumbs

Burnt broccoli, with lemon and garlic

Orange blossom honey glazed root vegetables

DESSERTS

Passion fruit and mango delice

Belgian chocolate tart

Fresh fruit salad

BQT and Events Buffet Menu 2 @£55/pp (2025)

(Minimum: 20pax)

SALADS

Halloumi, carrot ribbons, orange & mixed leaves with honey mustard dressing

Three bean salad with cucumber, tomato, red onion, lime and coriander

Wild rocket and chicory

CONDIMENTS & DRESSINGS

Marinated olives

Crunchy croutons

Parmesan cheese

Caesar, 1000 Island, French dressing, Cold pressed rapeseed oil

HOT MAINS

Baked honey mustard corn-fed chicken thighs (Oyster-cut),
Sautee mushrooms, citrus, lemon thyme & spiced cajun au jus

Roasted Cornish seabass, braised fennel, saffron, citrus and sauce vierge

Lyonnais potatoes with caramelised onions, mushrooms and parsley

Tagliatelle pasta with roasted cherry tomatoes, cannellini beans, olives,
marjoram, arugula and parmesan

Chilli lime roasted cauliflower and fried leaves

Maple roasted Brussel sprouts, butternut squash and toasted pumpkin seeds

DESSERTS

Coffee opera cake

Blueberry pave with vanilla biscuit

Fresh fruit salad