



Platinum Buffet Menu

Honey cured ham wraps with mixed leaves & wholegrain mustard mayonnaise

Tuna Mayonnaise garnished with cucumber on ciabatta bread

Grated mature cheddar and red onion sandwich (v)

Egg mayonnaise garnished with watercress on ciabatta bread

Home-made Lincolnshire sausage rolls

Traditional Indian samosas (v,vg)

Homemade pastry, pastry filled with a pea & diced potato filling with warm spices

Mini Melton Mowbray pork pie with piccalilli

Crispy Pakora (v,vg)

Crispy sliced onions, baby spinach, diced potato flavoured with coriander seeds & chilli flakes, fried in chick-pea coating

Southern fried chicken skewers

Skinless chicken breast with a crispy coating and tender succulent meat, slight peppery, spice and celery notes

Paneer Spring Rolls (v)

Fine filo pastry shell, grated cottage cheese & pea filling with spices & herb

Moroccan style lamb kebab

Charcoal grilled lamb mince, infused with fresh mint, coriander seeds & green chilli

Japanese five vegetable green gyoza (v)

Vegetable dumplings with spinach coloured pastry



Cypriot halloumi seasoned fries (v)

No fuss, no nonsense, just pure halloumi fries, uncoated and unseasoned

Crispy breaded mushroom (v)

White button mushrooms in a free-flowing, lightly-seasoned batter and enrobed in a light eat breadcrumb

Tempura Vegetable mix (v, vg)

A blend of vegetables coated in a tempura batter

Green Jalapeno Pepper Filled with Cream Cheese (vg)

Mini raspberry mousse slice

Raspberry mousse slices, on a sponge base with a raspberry sauce topping

Fresh cream profiteroles & chocolate sauce (v)

Mini Chocolate Brownie Pieces (v)

Seasonal Fresh Fruit Platter (v,vg)