

# HOT BUFFETS



Whether your event is in the depths of winter or the height of summer, a hot buffet, prepared by our resident chef using only fresh ingredients, is the perfect accompaniment to your event. Choose from one of five menu options:

## **HOT BUFFET MENU A (£7.00 / PERSON)**

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- Seasoned baked jacket potato with a selection of fillings, including:
  - Beef chilli / chicken curry
  - Cheddar cheese
  - Tuna mayonnaise
  - Baked beans
- Served with a selection of salads


## **HOT BUFFET MENU B (£7.00 / PERSON)**

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- Mushroom and spinach tagliatelle with creme fraiche and parmesan cheese
- Served with a selection of salads

For more information, to order, or discuss your specific requirements in more detail, please contact:

 (01746) 718658

 [info@willowdenefarm.org.uk](mailto:info@willowdenefarm.org.uk)

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## **HOT BUFFET MENU C (£8.50 / PERSON)**

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- Lasagne
- Garlic bread
- Baby leaf salad with cherry tomatoes and cucumber
- Home made coleslaw
- Seasoned baked jacket potato

## **HOT BUFFET MENU D (£8.50 / PERSON)**

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- Chicken curry made with Indian spices, coconut milk, natural yoghurt and coriander
- Braised rice
- Chipped potatoes
- Naan bread
- Mango chutney

## **HOT BUFFET MENU E (£8.50 / PERSON)**

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- Piggy Mac - macaroni cheese mixed with pork and apple sausage, and bacon
- Baby leaf salad with cherry tomatoes and cucumber
- Home made coleslaw
- Seasoned baked jacket potato

## **VEGETARIAN CHOICES**

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- A vegetarian option of the main course is available for each menu
- Vegan/dairy-free diets can be accommodated

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