



**Hot Buffet Menu**

## HOT BUFFET

### Cheeky Chilli's Traditional Buffet Dishes

**Slow Cooked Chunky Beef**

**Thai Green Chicken Curry**

**Lamb**

with Red Wine and Rosemary Jus

**Chicken and Chorizo Lasagne**

**Thai Chicken Massaman Curry**

**Slow Cooked Beef**

in Guinness and Mushroom Sauce

**Poached Salmon**

in Lemon Butter

### Sides

**Cauliflower and Broccoli**

baked in Cream & Cheddar

**Roasted Parsnips**

with Honey

**Glazed Carrots**

**Garlic Mushrooms**

**Creamed Leeks**

**Sticky Rice**

**Buttered Mash Potato**

**Herby Potatoes**

\*\*This Style of service for a Wedding Breakfast requires a Minimum of 2 courses\*\*

### OPTIONS



Served buffet style, under hot chaffing dishes

- Choice of 3 main course
- Choice of 3 sides

£30.00 + vat per person



\*\*\*can be made gluten free

## HOT BUFFET

### Indian Inspired Buffet Dishes

**Charred Onion, Coconut and Chicken Curry**

**Tandoori Chicken and Pineapple**

**Sticky Salmon**

**Turmeric and Tomato Eggplant (vg)**

**Curried Ribs**

**Paneer Cheese, Ginger, and Garlic Poppers (v)**

**Lamb Curry (Rogan Josh)**

**Fish Curry**

### Sides

**Sticky Rice**

**Onion Bhaji's**

**Phel Puri**

**Naan Breads**

**Popadom's with Dips**

### French Inspired Buffet Dishes

**Roast Chicken Dijonnaise**

**Chicken and Truffle**

**Beef Bourguignon**

**Chicken, Bacon, and leek Fricassee**

**Coq Au Vin**

**Sausage and Bean Cassoulet**

### Sides

**Vegetable Ratatouille**

**Lyonnaise and Bacon Salad**

**Pomme Boulangère**

**Pomme Potatoes**

with Garlic and Thyme

**Beetroot and Walnut Salad**

with Dijon Dressing

**Nicoise Salad**

**Frites**

**Fresh Baguettes**

**Dauphinoise Potatoes**

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## Desserts

### Cold Mini Desserts

### Chocolate Brownie

### Pavlova, Cream and Berries

### Lemon Meringue

### Carrot Cake Pots with Cream Cheese and Chocolate Soil

### Lemon Panna Cotta with Cherry and Ginger

### Orange Posset

### Chocolate and Salted Caramel Pot with Marshmallow Top

### Tiramisu

### Macarons

### Cake Pops - £9.00 + Vat Per Person

## OPTIONS



Drop off service for desserts

- Choice of 2 £13.00 + Vat
- Choice of 4 £16.50 +Vat



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