

BUFFET

Offering choice and flexibility while providing a hearty substantial lunch, these menus are designed to suit the smallest to the largest of conferences and can accommodate either standing or seated lunches.



BUFFET MENU

MEET GREET EAT

FORK BUFFET

£31.00 PER PERSON

Please choose:

1 main course

1 vegetarian main course

2 salads

2 puddings

If you choose to have a fork buffet as a seated lunch please allow space in the lunch area during the planning stages. (Seating charge per person.)

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AT THE EICC

MAIN

Choose 1 main course

Beef meatballs with, peppers, green olives, piquillo pepper, tomato and sherry vinegar sauce



Chicken, baby onion, chestnut mushroom and pancetta casserole with tarragon cream sauce



Slow cooked lamb, cinnamon and aubergine tagine with apricot and almond couscous



Slow cooked Scottish venison, red currant and thyme casserole




Chicken, tomato and basil sauce, rosemary roasted new s and courgettes




VEGETARIAN MAIN

Choose 1 vegetarian main course

Chickpea, spinach and sweet potato casserole with tomato and cumin sauce, coriander yoghurt 

 0.3
kg CO₂e

Miso roasted celeriac and mushrooms, wood roasted peppers and roast hazelnuts 


 0.3
kg CO₂e

Smokey paprika, sweet potato, bean and sweetcorn chilli 

 0.3
kg CO₂e

Leek, blue cheese, chestnut mushroom and herb crumble 

 0.6
kg CO₂e

Chunky ratatouille bake with crumbled feta and pumpkin seed 


 1.1
kg CO₂e

SALADS


Choose 2 salads

Sweet potato, apricot and herb cous cous with harissa dressing 

 0.2
kg CO₂e

Tomato salad with basil, goats cheese and supernature oil dressing 


 0.7
kg CO₂e

Carrot, lentil and pickled cucumber, preserved lemon dressing 

 0.1
kg CO₂e

Mixed herb leaves with tomato and croutons 

 0.2
kg CO₂e

Baby Gem, peas, pea shoot, brie salad, lemon and mint dressing 

 0.2
kg CO₂e

Asian noodle salad with ponzu dressing 

 0.1
kg CO₂e



PUDDINGS

Choose 2 puddings

Lemon and almond cake with
apricot and amaretto glaze



Rosemary and orange treacle tarts



Seasonal fruit and vanilla fool



Chocolate and honey tarts



Lemon and elderflower cheesecake pots
with shortbread crumble topping

