



Hot Buffet / Bowl Food

Beef Dishes

- Chunky Beef Chilli served with Tomato & Avocado Salsa
- Beef Bourguignon
- Traditional Beef Lasagne with Beef, Pork & Butternut Squash
- Thai Beef with Sweet Potatoes & Green Bean
- Stifado - Greek Casserole

Venison Dishes

- Venison cooked in Beer with Drunken Prunes
- Venison Shepherd's Pie with Parsnip & Potato Topping

Lamb Dishes

- Lamb Tagine Served with Minted Couscous
- Armenian Lamb with Rice Pilaff (Mildly Spiced)
- Moussaka (Layers of Roasted Aubergine & Minced Lamb Topped with a Cheese Sauce)
- Shepherds Pie Topped with Irish Champ Mash

Pork Dishes

- Pork Stroganoff with Cider and Coriander (served with Mixed Rice)
- Normandy Pork & Cider Casserole
- Paprika Pork Goulash with Sour Cream
- Creamy Tarragon and Mustard Pork

Chicken Dishes

- Chicken Fillet with Orange & Tarragon
- Coq au Vin with Plump Prunes
- Thai Green Curry with Butternut Squash & Aubergine Served with Jasmine Rice
- Chicken in Tarragon & White Wine Sauce
- Chicken Tagine with Olives & Preserved Lemons with Couscous
- Fragrant Chicken Casserole with Saffron, Fennel & Pernod

Fish Dishes

- Fish Pie Topped with Chunky Potato & Cheese
- Salmon & Asparagus Lasagne

Vegetarian Dishes

- Pumpkin, Feta & Walnut Filo Pie
- Pumpkin Feta Cheese & Sage Cannelloni
- Leek, Gruyere & Ricotta Filo Slice
- Fennel & Spinach Lasagne with Four Cheeses
- Vegetarian Shepherds Pie with Cheesy Sweet Potato Mash