

Octopus Food

HOT BUFFET

Meat / Chicken Main Courses

Slow roast lamb with garlic, sumac & pomegranate, roasting juices, tabouleh, spiced potatoes

Jerk chicken, rice & peas & fried plantain

Coq au vin, new potatoes & broccoli & carrots

Stir-fried beef, egg noodles, black beans, chilli & bean sprouts

Roast beef sirloin, roast potatoes, mixed vegetables, horseradish creme fraiche

Platter of grilled chicken with tabouleh, pomegranate & creme fraiche dressing

Lamb tagine & couscous with harissa

Lasagne (beef) & green salad

Fish Mains

Roast salmon avocado chilli salsa

Chargrilled tuna, Nicoise salad

Cold poached salmon, tarragon mayonnaise

Salt cod & chorizo with green beans & tomatoes

Cod, parmesan crust & ratatouille

Vegetarian / Vegan

Roast vegetable lasagne with rosemary & parmesan, mixed leaves

Pumpkin & preserved lemon tagine, couscous & harissa (vegan)

Stuffed mushrooms with leek & herb crust

Melanzane Parmiggiana

Pastilla of Moroccan spiced roasted vegetables & pine nuts, couscous salad, cumin & harissa (Vegan)

Artichoke & porcini Wellington

Mushroom, spinach & sunflower seed Wellington with roast tomato sauce (Vegan)

Dessert

Mississippi mud pie

Raspberry, white chocolate & frangipane tartlet

Chocolate & hazelnut praline torte

Key lime pie with whipped cream

Apricot, hazelnut & honey cake

Summer pudding & whipped cream

Eton mess

Sticky toffee pudding