

T W E L V E

EVENT MANAGEMENT

FOOD | PARTIES | DESIGN

HOT BUFFET MENU

MAIN COURSES

beef bourguignon

chicken curry

lamb hot pot

chilli con carne

lamb tagine

chicken with button mushroom, bacon, red wine

ACCOMPANIMENTS

dinner rolls

sliced bloomer loafs

nan bread

basmati rice

braised red cabbage

roasted root vegetables

panache of seasonal vegetables

rosemary and garlic roasted new potatoes

TO FINISH

baileys cream filled profiteroles, chocolate sauce

salad of seasonal fruits

lemon cheesecake

fruit gateau

pavlova of fresh fruits

strawberry tarts with fresh cream

summer pudding, clotted cream