

Autumn/Winter Buffet Menu

Lovingly made and great for a crowd! Choose one main dish, two sides and a bread.

Mains

Chili Con Carne *with Black Beans, topped with Coriander, Grated Cheese and Sour Cream (gf)*

Smoky Portuguese Pork, Chorizo and Chickpea Stew (gf, df)

Sweet Potato, Quinoa and Bean Chilli (v, vg, gf)

Spiced Aubergine, Autumn Squash & Spinach Curry (v,vg,df,gf)

Goan Chicken & Black Chickpea Coconut & Coriander Curry

Maghrebi Beef and Pork Meatballs *with Spinach and Chickpeas*

Shin of Beef & Root Vegetable Stew *with Gremolata*

Lamb Tagine *with Prunes & Tamarind (£1.50 supp per head)*

Smoky Pork and Black Bean Chilli

Sides

Wild & Plain Rice (v)

Pomegranate, Date & Herb Cous Cous (v)

Celeriac and Potato Gratin (v)

Buttered Spiced Lentils & Rice (v)

Cucumber, Feta Salad *with Dill & Mint*

Roasted Pumpkin & Carrots *with Spices, Pickled Red Onions, Fresh Coriander and Tahini Yoghurt*

Roasted Corn, Lime, Chilli, Coriander, Avocado, Red Onion and Sweet Potato Salad (v, vg)

Roasted Cauliflower *with Zhoug, Toasted Almond, Kale and Crispy Onions (v, vg)*

Roasted Heritage Carrots *with Parsley and Butter (v)*

Indian Spiced Potatoes and Spinach (vg, v)

Chermoula Aubergine *with Bulgar and Yoghurt*

Roasted Broccoli & Green Bean Salad *with Crispy Sourdough Croutons with Lemon, Parsley, Garlic and Extra Virgin Olive Oil (v, vg)*

Breads

Flatbreads, Focaccia, ciabatta, or cornbread

Minimum 10 people