

Monday & Thursday

Lamb

Lamb koftas, mint cucumber yoghurt and kobez flat breads

Chicken

BBQ chicken thighs, spicy tomato sauce

Jackfruit

Cajun pulled BBQ Jackfruit taco (VG, GF)

Accompaniments

Client to choose two:

Penne pasta, basil oil (VG)

Sauteed baby new potatoes with garlic and thyme oil (VG, GF)

Braised basmati rice (VG, GF)

Herb and nut Cous Cous (VG)

Vegetables/salads

All buffets to include Brighton garden salad (VG, GF)

plus Client to choose one from below:

Seasonal greens with garlic (VG, GF)

Broccoli with toasted almond (VG, GF)

Corn on the cob - Cajun butter (VG, GF)

Tomato & basil salad (VG, GF)

Tuesday & Friday

Pork

Pork belly with a sweet and sour glaze

Chicken

Chicken marinated in citrus and paprika, stir-fried with onion and peppers

Traditional Margarita pizza

Tomato sauce, fior di latte mozzarella on a stone baked pizza base (V) – (VG/GF available)

Accompaniments

Client to choose two:

Penne pasta, basil oil (VG)

Sauteed baby new potatoes with garlic and thyme oil (VG, GF)

Braised basmati rice (VG, GF)

Herb and nut Cous Cous (VG)

Vegetables/salads

*All buffets to include Brighton garden salad (VG, GF)
plus Client to choose one from below:*

Seasonal greens with garlic (VG, GF)
Broccoli with toasted almond (VG, GF)
Corn on the cob - cajun butter (VG, GF)
Tomato & basil salad (VG, GF)

Wednesday

Lamb

Slow cooked lamb shoulder, Moroccan flavours, almond and apricot

Chicken

Chicken thigh with leeks, cider and mustard

Chickpea

Harissa flavoured chickpea and tomato stew, with lentils and crispy onions (VG, GF)

Accompaniments

Client to choose two:

Penne pasta, basil oil (VG)
Sautéed baby new potatoes with garlic and thyme oil (VG, GF)
Braised basmati rice (VG, GF)
Herb and nut Cous Cous (VG)

Vegetables/salads

*All buffets to include Brighton garden salad (VG, GF)
plus Client to choose one from below:*

Seasonal greens with garlic (VG, GF)
Broccoli with toasted almond (VG, GF)
Corn on the cob - cajun butter (VG, GF)
Tomato & basil salad (VG, GF)

Desserts

Please select one from the list below:

NOTE: an allowance of fresh fruit will be included to match the list of special diets

Eton mess – Strawberry, meringue, vanilla cream, mint and strawberry syrup (V, GF)

Baked vanilla cheesecake with fresh blueberries and shaved white chocolate (V)

Lemon and cream roulade with forest fruit compote (V, GF)

Chocolate Brownie Torte (VG, GF)

Peach and apple with Hazelnut granola crumble with custard (V)

Whilst some of the dishes listed on the Menu you are dining from do not include a specific allergy and whilst strict controls are in place to control allergen contamination, we do handle allergens in our kitchens and therefore cannot guarantee the product to be free from the specific allergens and may contain.

We will be happy to talk to you about what we do in the kitchen to reduce the risks of allergen cross-contamination.

If you have an allergy or intolerance, please speak to a member of our catering team before you order or purchase any food or drink.

The written allergen information that we provide, details the 14 major allergens that are contained in the ingredients.

If you require further information about the presence of unintentional allergens (may contain), please ask us so that we can help you with your choice.

If you are a regular customer, please continue to ask a member of our team as recipes and ingredients may change.