



Hot Buffet Menu - £30 per person (incl VAT)

A choice of three of the below:

(All mains are served with salad or vegetables, & rice or roasted new potatoes)

Thai chicken green curry (GF)

Vegetarian Thai green curry (V, GF)

Beef bourguignon (GF)

Chicken cacciatore (GF)

Chicken, leek & bacon pie

Steak, ale & mushroom pie

Lamb curry (GF)

Butter chicken (GF)

Tandoori chicken (GF)

Pork & pepper kebabs (GF)

Lamb kofta kebabs (GF)

Vegetarian curry (V, GF)

Lasagne

Vegetarian Lasagne (V)

Pasta with spicy smoked pepper and Mediterranean vegetables (V)

Fish & seafood pie with a mashed potato crust (GF)

Chicken with mushroom and bacon in a red wine sauce (GF)

Spiced chicken tagine with apricots (GF)

Desserts

**We would recommend a choice of just two desserts rather than three for a buffet*

Vanilla & Seasonal Berry Cheesecake

Classic set cheesecake made with cream cheese, vanilla & berries, topped with seasonal berry glaze

Raspberry Cheesecake

Cheesecake made with cream cheese & real raspberry puree topped with raspberries

Chocolate Truffle Torte

Rich dark Belgian chocolate torte on a chocolate sponge base



Chocolate Fondant (V)

Rich warm gooey chocolate fondant served with a warm berry compote & vanilla ice cream

Tiramisu

Domed Italian dessert made with mascarpone cheese & coffee soaked sponge

Banoffee Pie (V)

Fresh bananas & caramel in a sweet pastry case topped with a coffee flavoured fresh cream

Lemon Tart (V)

Traditional lemon curd made with fresh lemon juice in a sweet pastry case finished with an apricot glaze

Normandy French Apple Tart (V)

Layered apples baked on a crème patisserie & sweet pastry case finished with a light apricot glaze

Apple & Cinnamon Crumble Tart (V)

Traditional crumble topping with stewed apples in a sweet pastry case

Blackberry & Apple Crumble Tart

Fresh blackberries & stewed apples topped with a traditional crumble topping in a sweet pastry case

Chocolate Brownie (V, GF)

Soft & indulgent chocolate brownie served raspberries and vanilla ice cream

Vegan Chocolate Brownie (Vegan, GF)

Soft & indulgent chocolate brownie served with raspberries and soya ice cream

Chocolate & Raspberry Ganache (Vegan, GF)

A delicious chocolate & raspberry ganache sponge served with raspberries and soya ice cream

Crème Brulee (V, GF)

Smooth and creamy custard with a sweet sugar topping

Vanilla Panna Cotta (GF)

Classic Italian style dessert made with vanilla pods

Sticky Toffee Pudding (V, GF)

A deliciously moist sponge cake served with toffee sauce & vanilla ice cream

Eton Mess (V, GF)

The classic and refreshing dessert made from cream, meringue and fresh strawberries

Fruit Salad (V, GF, Vegan)

A mixed salad made from fresh fruit

Poached Pear (V, GF, Vegan)

Refreshing, simple and elegant

Tea/Coffee & After Eights

All products are made in a premises that uses the following nuts: Almonds, Walnuts, Pecan Nuts, Hazelnuts & Coconut

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