



## Hot Buffet Menu - £55 per person (incl VAT)

*A choice of three from the below:*

*(All mains are served with an appropriate selection of salad, vegetables, rice or roasted new potatoes)*

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

Spiced chicken tagine with apricots (GF)

Vegetarian tagine with butternut squash, courgettes & chickpeas (V, GF)

Chicken cacciatore (GF)

Mexican chicken with rice, chorizo, sunblush tomatoes, olives & peppers

Chicken & chorizo risotto

Chicken, leek & bacon pie

Beef bourguignon (GF option available)

Beef stroganoff (GF) - \*Crème Fraiche may contain Nuts

Steak, ale & mushroom pie

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

Lamb kofta kebabs (GF)

Lasagne

Vegetarian Lasagne (V)

Pasta with spicy smoked pepper and Mediterranean vegetables (V)

Thai green chicken green curry (GF)

Thai green vegetable curry (V, GF)

Thai red prawn curry (GF)

Thai red vegetable curry (V, GF)

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



Spiced tomato-based lamb curry

A Balti chicken curry

Spicy prawn curry cooked with onion, tomato & vegetables

Mild creamy chicken curry

Butter chicken

Tandoori chicken - \*May contain Peanuts & Nuts

Dal curry (V)

Vegetable curry (V)

Singapore noodles with chicken, prawn & egg noodles (V option available)

Chicken thighs marinated in soy sauce

Poulet aux Noix – Succulent pieces of chicken served with cashew nuts, tomatoes, peppers & onions on a bed of Basmati rice (GF) \*Contains nuts

**Desserts (\*Pls note most of our desserts are made in a premises that houses nuts)**

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

**Vanilla & Seasonal Berry Cheesecake – Contains Gelatine**

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

**Raspberry & Strawberry Cheesecake – Contains Gelatine**

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

**Chocolate Truffle Torte – Contains Gelatine**

*Rich dark Belgian chocolate torte on a chocolate sponge base*

**Chocolate Fondant (V) - \*May Contain Nuts**

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

**Tiramisu – Contains Gelatine**

*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*

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**Normandy French Apple Tart (V)**

*Layered apples baked on a crème patisserie & sweet pastry case finished with a light apricot glaze – Served with cream or custard*

**Apple & Cinnamon Crumble Tart (V)**

*Traditional crumble topping with stewed apples in a sweet pastry case – Served with cream or custard*

**Blackberry & Apple Crumble Tart**

*Fresh blackberries & stewed apples topped with a traditional crumble topping in a sweet pastry case – Served with cream or custard*

**Chocolate Brownie (V, GF or we can offer a Vegan Brownie on request for any Vegans but please note that these \*may contain traces of milk, eggs, nuts, soya, peanuts & sulphites)**

*Soft & indulgent chocolate brownie served raspberries and vanilla ice cream*

**Chocolate & Raspberry Ganache (Vegan, GF)**

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

**Crème Brulée (V, GF)**

*Smooth and creamy custard with a sweet sugar topping*

**Vanilla Panna Cotta (GF) – Contains Gelatine**

*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 & fresh strawberries*

**Summer Pavlova (V, GF)**

*An individual meringue filled with strawberries, raspberries, blueberries & whipped cream*

**Winter Pavlova (V, GF)**

*An individual meringue filled with vanilla ice cream, raspberries & blueberries, decorated with chocolate drizzle*

**Profiteroles (V)**

*Light choux pastry filled with cream & smothered in rich chocolate sauce*

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**Bakewell Tart (V) - \*Contains Nuts**

*A warming Bakewell tart served with cream or custard*

**Fruit Salad (V, GF, Vegan)**

*A mixed salad made from fresh fruit*

**Poached Pear (V, GF, Vegan)**

*Refreshing, simple and elegant*

**Tea/Coffee & Mint Chocolates**

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