

## **The Venue Hot Buffet Dishes**

### **BEEF STROGANOFF**

Tender Strips of Beef in a Creamy Sauce with Mushrooms, Onion & Wholegrain Mustard

### **HUNGARIAN STYLE PORK GOULASH**

Cooked with Vine Tomatoes, Paprika & Sour Cream

### **AUTHENTIC SPICY LAMB CURRY**

Simmered with Toasted Almonds & Leaf Spinach

### **GLAZED SALMON FILLET FLORENTINE**

Prime Fillet of Salmon set on a Baby Leaf Spinach & coated with a Rich Three Cheese Cream Sauce

### **POT ROASTED BEEF BURGUNDY**

Marinated Cubes of Tender Beef Braised with Fresh Thyme & Bay Leaf, Burgundy Wine & Sweet Red Onions

### **VEGETABLE LASAGNE v**

Medley of Crisp Vegetables & Pasta Sheets layered with Rich Tomato Sauce & Cheese Topping

### **AUBERGINE & COURGETTE MOUSSAKA v**

The Classic Mediterranean Dish full of Plump Courgette & Aubergine

### **SWEET & SOUR CHICKEN STIR-FRY**

A colorful Assortment of Exotic Vegetables & Chicken Strips in a Sweet & Sour Sauce

### **CHICKEN FORESTIERE**

Diced Chicken in a Red Wine Sauce with a Garnish of Smoked Bacon, Mushrooms & Onions

### **THAI STYLE CHICKEN**

Fragrant blend of Chillies, Coriander, Lemon Grass & Coconut Cream Sauce

**All served with a small portion of the following:**

**Vegetable Rice**

**Mini Crusted Potatoes with a Garlic Cream Cheese Dressing  
Or Classic Green Salad**

**Dessert can be :** Trife, Fresh Fruit Salad, or Chocolate Cake