



# PAUL THOMPSON EVENTS

EST. 2011

## hot buffet menu

2 main course options and 2 desserts - £28.00 p/p + vat

3 main course options and 3 desserts - £32.00 p/p + vat

*Prices are subject to waiting staff and hire*

### **Main Courses**

*Classic Lasagne, Garlic Ciabatta & Green Salad*

*Beef Bourguignon, Garlic Mash, Seasonal Greens (gf)*

*Chicken, Leek & Cider Cream Casserole, Hasselback  
Potatoes & Roast Carrots (gf)*

*Rendang Beef & Potato Curry, Steamed Rice,  
Mango Salsa & Onion Bhaji (gf/df)*

*Pulled Pork & Black Bean Chilli, Baked Sweet Potato, Sour  
Cream & Monterey Jack Cheese*

*Goan Spiced Squash, Spinach & Chickpea Curry Steamed  
Rice, Coriander Salsa & Onion Bhaji (vgn/gf)*

*Spinach, Ricotta & Pine Nut Cannelloni, Green Salad (v)*

*Wild Mushroom & Mascarpone Mac n' Cheese, Garlic  
Ciabatta, Green Salad (v)*

*Classic Fish Pie with Spinach & Boiled Egg, Parmesan  
Crust & Peas (gf)*

*Ginger, Garlic & Teriyaki Glazed Salmon Fillet, Stir Fried  
Asian Greens & Steamed Rice (gf/df)*

### **Desserts**

*White Chocolate & Passionfruit Roulade*

*Classic Lemon Tart, Raspberries*

*Baked Vanilla Cheesecake, Fresh Raspberries*

*Double Chocolate Croissant & Butter Pudding, Bailey's  
Cream*

*Rustic Apple, Blackberry & Oat Crumble, Custard*