



PAUL THOMPSON EVENTS

EST. 2011

hot buffet menu

2 main course options and 2 desserts - £25.50 p/p + vat³

main course options and 3 desserts - £28.50 p/p + vat

Prices are subject to waiting staff and hire

Main Courses

Classic Lasagne, Garlic Ciabatta & Green Salad

*Blade of 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 & Naan (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 & naan (vg/gf)*

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

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

*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