

Hot Buffet

Minimum 35-50 Guests Required



Our Hot Buffet Menu offers a variety of delicious dishes, from tender meats to vibrant vegetarian options, ensuring there's something for everyone. It's perfect for any event or gathering, providing a range of flavours and textures to satisfy all guests.

Option 1 - £44.00 + VAT

Salt & Pepper Fried Boneless White Fish - Lightly battered, seasoned, and fried for a crispy, tender bite.

Succulent Chicken Breast with Tomato & Sweet Peppers - Juicy chicken in a flavourful mix of tomatoes and sweet peppers

Vegan Vegetable Curry with Seasonal Vegetables & Sweet Potatoes (GF,VE) - A hearty, plant-based curry with seasonal vegetables and sweet potatoes.

Fluffy Jasmine Rice (GF,VE)

Mixed Green Salad (GF,VE)

Summer Salad with Sweet Corn, Cucumber, Peppers & Mediterranean Dressing (GF,VE)

Chicken Pasta Salad

Exotic Fruit Platter (GF,VE)

Vanilla Cheesecake with Berry Compote

Triple Fudge Chocolate Cake with Vanilla Cream

Option 2 - £45.00 + VAT

Pan-Seared Seabass Fillets (GF) - Lightly seared to crispy perfection, tender inside.

Authentic Jerk Chicken: Juicy chicken marinated in traditional jerk spices and grilled to perfection.

Vegan Chickpea & Vegetable Curry (GF,VE) - A comforting curry with chickpeas and seasonal vegetables.

Jollof Rice (VE) - A flavourful rice dish with tomatoes, peppers, and spices.

Mixed Green Salad (GF,VE)

Mac & Cheese - Creamy, cheesy pasta baked to perfection.

Homemade Coleslaw (GF)

Exotic Fruit Platter (GF,VE)

Caramel Biscoff Cheesecake

Chocolate Brownie with Vanilla Cream

Option 3 - £44.00 + VAT

Tender Glazed Lamb Chops - Grilled to perfection with a savoury glaze, tender and juicy.

Butter Chicken Chunks - Juicy chicken in a creamy, spiced tomato-based sauce.

Pan-Wok Vegetable Vermicelli Noodles (VE) - Stir-fried noodles with seasonal vegetables.

Pilau Rice (GF,VE)

New Potato Salad with Chives (GF,VE) - Creamy potato salad with chives in a dairy-free mayo dressing.

Mixed Green Salad with Dressing Selection (GF,VE)

Three Bean Salad with Italian Herbs & Virgin Olive Oil (GF,VE)

Exotic Fruit Platter (GF,VE)

Berry Tres Leches Cake - A moist Tres leches cake topped with fresh berries.

Chocolate Oreo Cheesecake

Staff Surcharge

For 3 hours of service and one hour of set-up:

35 – 74 guests: £198.00 + VAT

75 – 99 guests: £295.00 + VAT

100+ guests: £395.00 + VAT

BBQ Cooked on Board: £120.00 + VAT (for a three or four-hour cruise).

Additional Information

For an added touch of elegance, we can showcase your menu on food display on acrylic stands in white and gold or black, adorned with floral decorations, warm lamps for an additional £250+ VAT

- Our menus are served on **disposable plates**, with **cutlery**, **napkins**, and **white disposable tablecloths**.
- For a more refined touch, please enquire about our **real crockery** and **cutlery** options.
- Linen tablecloths may be added for an additional **£6.50 + VAT** per cloth, should you wish to enhance the dining experience.
- This menu requires a minimum of **35-50 guests** to accommodate booking.
- We are committed to allergen safety and ensure all dishes are labeled with allergens. While we take great care in food preparation, we cannot guarantee a completely nut-free environment, as traces of nuts may be present in all our offerings. Please let us know if you have any specific dietary requirements or allergies.
- Additional hours for serving staff are charged at **£18.50 + VAT** per staff, per hour.

