



# FIA 2024 BUFFET MENU

## MONDAY

House mixed leaf salad (v)  
Barley and pomegranate with yoghurt (v)  
Roasted squash with feta and rocket (v)  
Charcuterie platter with pickles (df)  
Selection of cheese

Leek and fontina quiche (v)

Pea and lovage soup (vg)

House dressing (v)  
Balsamic vinegar (v)  
Olive oil (v)  
Citrus dressing (v)

Selection of breads (v)

Roasted fillet of pork with chipotle chimichurri  
Seared stone bass with bouillabaisse sauce  
Green beans with caperberries and golden raisin (vg)  
BBQ courgettes with hazelnuts, balsamic and yoghurt (v) (n)

Kalamansi meringue pie (v)

(v) vegetarian (vg) vegan (n) contains nuts (df) dairy free

For those with specific allergens that would like to know more about the dishes on our menus, please ask a member of our team who will be glad to assist.



# FIA 2024 BUFFET MENU

## TUESDAY

House mixed leaf salad (v)  
Greek salad (v)  
Cucumber salad with ginger, lime and coriander (v) (df)  
Charcuterie platter with pickles  
Selection of cheese

Chervil and tunworth quiche

San marzano tomato and roasted red pepper soup (vg)

House dressing (v)  
Balsamic vinegar (v)  
Olive oil (v)  
Citrus dressing (v)

Selection of breads (v)

Pan fried chicken supreme with salsa verde and new potatoes

Poached salmon with capers and olives

Peas with lettuce, baby onions and pancetta

Rigatoni with green peas, red pesto and dill sauce (v)

Pistachio financier with raspberry cremeux (v) (n)

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## WEDNESDAY

House mixed leaf salad (v)

Caprese salad (v)

Caesar salad

Charcuterie platter with pickles

Selection of cheese

Roasted pepper and goats cheese quiche (v)

Courgette and basil soup (vg)

House dressing (v)

Balsamic vinegar (v)

Olive oil (v)

Citrus dressing (v)

Selection of breads (v)

Beef cheek chilli with sour cream and rice

Roasted sea bass with shaved fennel

Chargrilled asparagus and tenderstem with grana Padano cheese (v)

Wild mushroom stroganoff with king oyster and shiitake (v)

Passionfruit choux bun with almond breton (v) (n)

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# FIA 2024 BUFFET MENU

## THURSDAY

House mixed leaf salad (v)  
Avocado and quinoa salad with radish (vg)  
Roasted pepper, black bean and cucumber salad (vg) (df)  
Charcuterie platter with pickles  
Selection of cheese

Sundried tomato and buffalo mozzarella quiche (v)

Cauliflower and truffle soup (v)

House dressing (v)  
Balsamic vinegar (v)  
Olive oil (v)  
Citrus dressing (v)

Selection of breads (v)

Ras el hanout lamb rump with couscous  
Loin of cod with warm butterbean salad  
Sumac roasted courgettes (vg)  
Grilled halloumi with Greek yoghurt, pomegranate and couscous (v)

Roasted pineapple and tarragon tartelette (v)

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## FRIDAY

House mixed leaf salad (v)  
Giant couscous with harissa, apricots and roasted pepper (df)  
Roast carrot and spelt salad with dukkah and preserved lemon dressing (df)  
Charcuterie platter with pickles  
Selection of cheese

Broccoli and oxford blue quiche

Pea and mint soup (df)

House dressing (v)  
Balsamic vinegar (v)  
Olive oil (v)  
Citrus dressing (v)

Selection of breads (v)

BBQ picanha with chipotle chimichurri (df)  
Roasted trout with shakshuka sauce (df)  
Sautéed leeks with runner beans and chard  
Gnocchi with vegan nduja and sautéed spinach (v)

Roasted pineapple and tarragon tartelette (v)

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