

# Hot Buffet Packages

We can serve hot food at your event. The first dish we serve are always vegan and gluten free offering guests an inclusive eating choice.

Additional foods are then available to build on the plate which will move into foods with gluten and dairy.

This is a tried and tested method of serving hot food that works well, caters for many different dietary requirements, can be transported to different sites safely and need just a couple of plug sockets to work. All washing up can be done offsite and all plates, cutlery etc are fully compostable.

## Health and Safety

All equipment is PAT tested or under a year old. Food is served from appropriately labeled and covered serving dishes

We recommend employing the services of staff to help serve the hot food.

# Sample Menus

## Italian

Tuscan vegetable stew V Gf  
New potato Italian Salad V GF  
Tomato, basil and red onion salad  
with balsamic glaze and optional  
mozzarella V/VG GF  
Ciabatta V

Dessert

## Indian

Sweet Potato, Spinach and  
coconut curry V GF  
Naan V  
Bhajis V GF  
Pakoras V GF  
Samosas V  
Mango Chutney V GF  
Mint Sauce V GF

Dessert

## Moroccan

Lemon potato, chickpea and olive  
tagine V GF  
Moroccan Cous cous V  
Falafel and Hummus V GF  
Pita breads V  
Green Salad V GF

Dessert

## Mexican

Mexican bean chilli V GF  
Tortilla chips V GF  
Rice Salad V GF  
Cheese V Gf and VG  
Sour Cream VG GF  
Salsa V GF  
Guacamole V GF

Dessert

Hot buffet meals are from £14 p/h, service is charged as an additional cost . Gluten free additions are available for a surcharge per person.