

BRANCA

PRIVATE AND SEMI PRIVATE SPACES AVAILABLE

PLEASE FEEL FREE TO CONTACT A MEMBER OF THE MANAGEMENT TEAM

BUFFET MENU

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20 - 40 GUESTS / £26.50 PER PERSON

CHOICE OF TWO HOT DISHES+THREE SALADS+TWO PUDDINGS
FOCACCIA AND DIPPING OIL

HOT DISHES CHOICE OF TWO

- **MOROCCAN SPICED LAMB KEBABS**
- **GNOCCHI, CHESTNUT MUSHROOM, SPINACH, GOATS CHEESE** *v*
- **LEBANESE SPICED AUBERGINE, HARISSA BUTTER BEANS+BUTTERNUT SQUASH** *VE*
- **CHICKEN TAGINE, HERBED COUSCOUS, MINTED YOGHURT**
- **SALMON, SMOKED HADDOCK+LEEK FISHCAKES, TARTARE SAUCE**

SALADS CHOICE OF THREE

- **PANZANELLA** - TOMATOES, OLIVES, CAPERS SLOW ROASTED PEPPERS, CROUTONS+BUFFALO MOZZARELLA *v*
- **BUTTERNUT SQUASH**, TENDERSTEM BROCCOLI, POMEGRANATE, BURNT AUBERGINE+YOGHURT DRESSING *v (GLUTEN FREE)*
- **SMOKED SALMON**, CAVOLO NERO, NEW POTATOES, MUSTARD+MAYO DRESSING *v (GLUTEN FREE)*
- **QUINOA**, FRESH HERBS, RAW VEG+PINENUTS *v (VEGAN+GLUTEN FREE)*
- **RARE BEEF SIRLOIN**, BEETROOT, RADDISH, WALNUTS, ROCKET, CHIMICHURRI+TRUFFLE DRESSING *(GLUTEN FREE)*
- **WILD RED RICE**, SPICED AUBERGINE, FETA, BEETROOT, ASPARAGUS, PISTACHIOS *(GLUTEN FREE)*

PUDDINGS

- **LEMON TART**, CRÈME FRAÎCHE
- **RASPBERRY FRANGIPANE TART**, AMARETTO CREAM