

Drapers' Hall DDR Fork Buffet Menus

English Buffet Hot Buffet:

Winter lamb stew with mint dumplings Vegetarian Cornish pasties (v)

Served with:

Onion braised potatoes (ve) Roasted carrots and parsnips (ve) Chestnut and savoy cabbage (ve)

Salads:

Celeriac, apple and walnut (ve)
Roast beetroot and goats curd (v)
Green leaves with a stilton mayonnaise (v)

Pudding:

Treacle sponge and custard (v)

French Buffet Hot Buffet:

Confit of duck with pancetta butter beans Wild mushroom and basil frittata (v)

Served with:

Roasted courgette, peppers and balsamic onions (ve)

Juniper salted cabbage (ve)

French beans with broad beans and sun blush tomatoes (ve)

Salads:

Prawn Caesar salad Rocket, artichoke and black olives (ve) Horseradish pickled vegetables (ve)

Pudding:

Rum baba and raspberry compote (v)



Drapers' Hall DDR Fork Buffet Menus

Thai Buffet Hot Buffet:

Sauté of chicken, lemon grass, lime leaf and shitake mushroom Thai vegetable curry (ve)

Served with:

Spiced crab cakes Sesame vegetable stir fry (ve) Coriander rice (ve)

Salads:

Pad Thai noodle salad Chilli and prawn rice paper rolls Sweet chilli mooli and carrot (ve)

Pudding:

Coconut flan

Vegan Buffet Hot Buffet:

Butternut squash, spinach and wild mushroom sauté (ve) Basil ratatouille strudel (ve)

Served with:

Garlic roast potatoes (ve)
Tomato stuffed courgettes (ve)
Herb crumbed cauliflower (ve)

Salads:

Classic mixed salad (ve)
Apricot, sultana and herb cous cous (ve)
Avocado mizuna and pine kernel (ve)

Pudding:

Poached pears and chocolate brownie (ve)