

# The Red Lion & Cellar Room

## Party Buffets

(min 25 people)

### **Chefs Special House Buffet £22pp**

- ◆ Chefs Chilli Con Carne & Basmati Rice (GF)
- ◆ Peppercorn Chicken with Vegetables
- ◆ Red Pepper Penang Cauliflower Curry (Ve)(GF)
- ◆ Smoked Salmon & Horseradish Crostini
- ◆ Sliced Tomato, Mozzarella & Balsamic (V)(GF)
- ◆ Tempura Battered King Prawns & Chilli Mayo
- ◆ Mediterranean Olive & Caesar Dressed Salad (V)
- ◆ Buffalo Cauliflower Wings & Vegan Mayo (Ve)
- ◆ Mediterranean Marinated Olives & Warm Bread (V)(GF)
- ◆ Tortillas (Ve) Salt & Pepper Chips (Ve)(GF), Homemade Coleslaw (GF)(V)

#### **Sandwich Platters**

x4 Mixed Fillings, Salt & Pepper Chips, Onion Rings & Scampi Bites, Selection of Sauces.

*£15pp*

### **Red Lion BBQ Buffet £20pp**

- ◆ Chefs Marinated Ribs
- ◆ Qtr House Cheeseburgers (GF option upon request)
- ◆ Honey & Mustard Sausages
- ◆ Spiced Buffalo Chicken Wings
- ◆ Buffalo Cauliflower Wings (Ve)
- ◆ Mozzarella Sticks (V)
- ◆ Battered Onion Rings (V)
- ◆ Caesar Dressed Mixed Salad (GF option upon request)(Ve)
- ◆ Sliced Buffalo Mozzarella & Heritage Tomatoes (V)(GF)
- ◆ Cucumber & Feta Mixed Baby Leaf Salad (V)(GF)
- ◆ Homemade Sweet Chilli Hummus & Tortillas (Ve)
- ◆ Salt & Pepper Chips (GF)(V) Homemade Coleslaw (Ve)

#### **Add a little**

#### **something sweet!**

Assortment of Desserts and Sweet Treats

*£6pp*

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## Set Menu Option

*Example menus below. All dishes are decided two weeks before any event, reflecting the current menu ingredients at the time.*

### ◆ To Start ◆

**Chef's Mezze Sharing Platters**

*A selection of cured meats,  
Sliced buffalo mozzarella & heritage tomatoes  
Mediterranean marinated olives & warm bread  
Cucumber & feta mixed baby leaf salad  
Homemade sweet chilli hummus & tortillas*

### ◆ Main Course Options ◆

**Slow Roasted Minted Lamb Shank**

*Rosemary dauphinoise potatoes, curly kale & crispy salted cavolo nero*

**Teriyaki Fillet of Sea Bass**

*Sweet chilli & samphire crushed potatoes, wok stir-fry vegetables & lime crème fraiche*

**Wild Mushroom & Truffle Chicken**

*Creamy onion & tarragon sauce, mashed potato, fine green beans & parmesan crisp*

**Goats Cheese & Root Vegetable Nut Roast**

*Truffle oil sautéed new potatoes, pak choi, green & red pesto, vine cherry tomatoes*

### ◆ Something Sweet ◆

*A selection of handmade desserts and artisan cheeses served buffet style*

### ◆ To Start ◆

**Szechwan Pepper & Salted Squid citrus salad, mango dressing, chipotle mayo**

**Italian Style Bruschetta mozzarella, pesto, salsa & basil**

**Cider & BBQ Slow Roasted Baby Rack of Ribs mixed salad & coleslaw**

**Cajun Spiced Breaded Whitebait lemon & chili mayo dip with garden garnish salad**

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### ◆ Something Sweet ◆

**Honeycomb Cheesecake Orange chocolate ice cream**

**Rich Chocolate Brownie Belgium triple chocolate ice cream & chocolate sauce**

**Chefs Rich Chocolate Cheesecake salted caramel ice cream**

**Chefs Sticky Toffee Pudding rich toffee sauce and vanilla pod ice cream**