



# AubreyAllen

the chef's butcher and deli

## Hot buffet menus

■ Up to 20 people: 1 main course, 1 vegetarian and 1 dessert option or supplement may apply.  
Over 20 people: 2 main course, 1 vegetarian and 2 dessert options

### Classic hot buffet – £14.50 pp + VAT

#### Main course

Beef Bourguignon with garlic mash  
Navarin of lamb with parsley new potatoes  
Moroccan lamb with saffron couscous  
Chicken chasseur with garlic roasted potatoes  
Chicken Balti with spinach and rice  
Chilli con carne and rice

All served with fresh seasonal vegetables

#### Vegetarian options

Woodland mushroom stroganoff and rice  
Mediterranean vegetable lasagne  
Roasted tomato and Parmesan gnocchi

#### Desserts

Classic lemon tart with raspberry sauce  
Fruit pieces in spiced orange syrup  
French apple tart with Calvados cream  
Tiramisu

#### Up to 20 people

1 main course, 1 vegetarian, 1 dessert option

#### Over 20 people

2 main, 1 vegetarian, 2 dessert options

#### Staff and crockery

These buffets include staff to serve and buffet equipment. If you would like crockery, linen and glassware please call us for a quote

### Deluxe hot buffet – £19.50 pp + VAT

#### Main course

Slow roasted Cornish lamb with red wine, puy lentils, leeks and smoked bacon sauce  
Blade of beef with red wine, mushroom and tarragon sauce  
Fresh salmon, prawn and leek pie  
Chicken breast with haricot beans, chorizo and tomato sauce  
Slow roasted free range pork with cider, apple and thyme sauce

All served with fresh seasonal vegetables

#### Vegetarian options

Vegetable and chick pea tagine with spiced couscous  
Roasted butternut squash with spiced rice  
Spinach and ricotta cannelloni

#### Desserts

Classic crème brûlée  
Bitter chocolate and orange trellis cups  
Treacle tart and clotted cream  
Spiced poached pears and vanilla Mascarpone  
Lemon possett

#### Contact Aubrey Allen catered events

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