

£32 per person £16 children (2 – 12 years)

SOUP AND NIBBLES

Tom Yum soup (V,D,S)Prawn crackers (Cr), poppadoms (V), naan bread (V,W)Sweet chilli sauce (V), hoisin sauce (W,S,Se), mango chutney (V)

SALAD SELECTION

Asian vegetable egg noodle salad with pak choi and mirin dressing (V,W,S,SD)

 $\label{eq:chinese shredded cabbage marinated with lime and chilli (V,SD)$

Spicy carrot and courgette salad with leeks, mangetout and red miso paste dressing $(V\!\!,\!S)$

Crispy fresh salad leaves with Thai basil dressing (V, SD)

DELI SELECTION

Pickled cabbage (V,SD), sweetcorn (V), cucumber (V), beetroot (SD,V), gherkins (V,Mu,SD), marinated olives (V), croutons (V,W,S), pickled onions (V,SD), diced tomato (V), mixed seeds (V), onion (V), capers (V,SD)

COLD SELECTION

Thai red chicken breast with glass noodle and beansprout salad Pulled hoisin duck and cucumber wrap (W,S,Se) Chicken satay skewers and dip (W,P,S) Teriyaki glazed salmon (F,SD,W,S) Thai green spice marinated mussels (M,SD) Sweetcorn fritters with sweet chilli dip (V) Fried tofu and aubergine skewers (V,S) Spiced potato and vegetable samosa with raita dip (V,D,W,Mu)

BAO BUN STATION

Crispy chicken leek, cucumber and Sriracha sauce bao with spring onion and cucumber (W,D) Tempura mushroom and sweet chilli bao with spring onion and cucumber (V,W,D)

HOT BUFFET

Crispy fried pork belly with fine beans and furikake seasoning $(\ensuremath{\texttt{SD}},\ensuremath{\texttt{Se}})$

Thai red braised beef brisket with stir fried vegetables Katsu chicken with oriental curry sauce (W,E,Mu) Singapore egg noodles with pork belly and prawns (W,E,S,Cr) Red miso stir fried vegetables with glass noodles (S,SD) Thai green steamed mussels (M)

Steamed whitefish with pumpkin and coconut curry (F) Sweet potato wedges with Sriracha sauce, garlic yoghurt and crispy onions (V,D,W)

Roasted cauliflower with Ras el Hanout spiced tomato sauce $(\forall\!\!\!/,\!\!\!C)$

Steamed Asian seasonal greens with soy dressing and to asted sesame (V,W,S,Se)

Oriental butter chicken curry with roasted cashews (D,N)Baby potatoes with lime and chilli (\vee) Aromatic steamed basmati rice (\vee)

DESSERT BUFFET

Selection of hand-made pastries, tarts and cakes (allergens are displayed on our buffet)

Fresh fruit salad (\vee)

Daily hot pudding (allergens are displayed on our buffet)

Custard (V, E, D)

Soft whipped vanilla ice cream (V,D)

Honeycomb (V), chocolate shavings (V,D,S), hundreds and thousands (V,D,S), crushed meringue (V,E), desiccated coconut, chocolate sauce (V,D,S), toffee sauce (V,D,SD), strawberry sauce (V,SD)



- Club -

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers. V Plant-based, (V) Vegetarian, (D) Contains dairy/milk, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin (O) Contains oats, (R) Contains rye, (B) Contains barley, (W) Contains wheat, (Sp) Contains spelt, (A) Contains almonds, (Bn) Contains brazil nuts, (Cn) Contains cashew nuts, (H) Contains hazelnuts, (Pn) Contains pecan nuts, (Ps) Contains pistachios, (Wn) Contains walnuts.