

# THE SPICE ROUTE

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

## BREAD SELECTION

Selection of artisan breads and dinner rolls (G,S,Se)

## SOUP

Tom Yum soup (V,D,S)

## SALAD SELECTION

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

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,G), Pickled Onions (Ve,SD), Diced Tomato (V), Mixed Seeds (V), Radish (V), Onion (V), Capers (SD,V), Roasted red peppers (V)

## STARTERS

Thai red chicken breast with glass noodle and beansprout salad

Pulled hoisin duck and cucumber wrap (G,S,Se)

Chicken satay skewers and dip (G,P,S)

Teriyaki glazed salmon (F,SD,G,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 a raita dip (V,D,G,Mu)

## BAO BUN STATION

Crispy chicken leek, cucumber and Sriracha sauce bao with spring onion and cucumber (G,D,E)

Tempura mushroom and sweet chilli bao with spring onion and cucumber (V,G,D,E)

## HOT BUFFET

Crispy fried pork belly with fine beans and furikake seasoning (SD,Se)

Thai red beef croquettes with stir-fried vegetables (G,E)

Katsu chicken with oriental curry sauce (G,E,Mu)

Singapore egg noodles with pork belly and prawns (G,E,S,Cr)

Red miso stir-fried vegetable and 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,G)

Roasted cauliflower with Ras el Hanout spiced tomato sauce (V,C)

Steamed Asian seasonal greens with soy dressing and toasted sesame seeds (V,G,S,Se)

Oriental butter chicken curry with roasted cashews and naan bread (D,N)

Baby potatoes with lime and chilli (V)

Aromatic steamed basmati rice (V)

## DESSERT BUFFET

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

Fresh fruit salad (V)

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)