



## → Sample Buffet Menus

### Sample 1

Flourish salad with tomatoes and mozzarella  
Salad bar: Quinoa, beetroot, carrot, celery, cucumber, radish, mixed leaves, hummus  
Home dressing (V)

Turkey blanquette with mushrooms  
Steamed hake with sun-blushed tomato dressing  
Elveden new potatoes with garlic butter  
Steamed cauliflower and mangetout  
English vegetable paella scented with Cooks Pen Farm herbs (V)

English strawberry trifle  
Fresh fruit salad (V)

### Sample 2

Freshly baked bread with homemade smoked chilli butter  
Cured meats with pickles and onion chutney  
Garden mixed leaves  
Buffalo mozzarella, tomato and fresh basil  
Home dressing (V)

Shredded pork shoulder in homemade hoi sin sauce served in a bao bun  
Baked salmon fillets with sautéed samphire  
Sweet potatoes wedges with homemade Zaatar  
Steamed flourish hispi cabbage and flat beans  
Quorn casserole with root vegetables and lentils (V)

Pear mousse with rhubarb compote  
Fresh fruit salad (V)



### Sample 3

Mushroom and winter cabbage soup with home made croutons (V)  
 Salad bar: Cucumber, cherry tomato, sweetcorn, spring onion, pecans, pumpkin seeds, radish, mozzarella pearls, marinated olives, mixed leaves  
 Home dressing (V)

Chicken paella with saffron, peas and grilled lemons  
 Pan seared sea bass presented with braised fennel sauce  
 Roasted Elveden potatoes with olive oil and parsley  
 Steamed cauliflower and carrots  
 Polenta with slow roasted tomatoes, caramelised onions and tempura samphire (V)

Panna cotta presented with blueberry compote and caramelised physalis  
 Fresh fruit salad (V)

### Sample 4

Vegetable soup with home made croutons (V)  
 Pearl barley, fresh coriander and avocado  
 Mixed leaves and sun-blushed tomatoes with lentils (V)  
 Home dressing (V)

Braised English lamb casserole with root vegetables  
 Steamed carrot and hispi cabbage  
 Gluten free battered haddock with homemade tartare sauce and Wisbech chipped potatoes  
 Mushrooms and red onion biryani with samphire pakora and mango chutney (V)

Apple and red fruit crumble served with vanilla custard  
 Fresh fruit salad (V)

*The Møller Institute is committed to sustainability and minimising its carbon footprint. Wherever possible we source local, seasonal and sustainable produce.*

*For allergen information or special dietary requirements please speak to a member of staff. Please note we cannot guarantee that any of our dishes are completely free from traces of nuts.*