



DOCKSIDE VAULTS

Conference Fork Buffet Menu

Meats (CHOOSE 1)

Short Rib Beef Croquettes

Braised Short Rib, Crushed Potato, Lovage & Panko Thyme Crusted Croquettes.

Dry Aged Beef Polpette

Peppers, Red Onions, Basil, Lemon Thyme & Rocket.

(GF) (DF)

Whole Leg Of Lamb,

Boned & Rolled, Studded With Garlic, & Finished With Fresh Herb Salsa.

(GF) (DF)

Lamb Kofta,

Minced Lamb, Onions, Green peppers, Garlic & Middle Eastern Spices

(GF) (DF)

Chicken Fajitas

Cajun Spiced Chicken Fillets, Stewed Peppers, Red Onions, Lemon Thyme & Mint.

(DF)(GF)

Jamaican Style Jerk Chicken

Dry Rub Chicken Thighs, Scotch Bonnet, Cinnamon, Nutmeg, Lime & Coriander.

(DF)(GF)

Shellfish/Fish (CHOOSE 1)

One Pot English Coast Shellfish,

Squid, Prawns, Mussels & Clams. Chardonnay Garlic, Saffron & Herbs.

(DF) (GF)

Loch Duart Salmon,

Amalfi Coast Lemon, Herb Salsa & Fennel Pollen

(DF) (GF)

Gilthead Sea Bream

Steamed Fittels, Kaffir Lime, Green Chilli & Coriander

(DF) (GF)

Sicilian Red Mullet,

Crushed Tomatoes, Black Olive, Capers, Basil & Anchovies
(DF) (GF)

MonkFish,

Red Pepper Crusted Fried Monkfish tails, Rocket Leaf & Smoked Sea Salt

BBQ Mackerel Fillets,

Garlic & Lemon Vinaigrette

(GF) (DF)

Vegetarian/ Vegan (CHOOSE 1)

Cauliflower & Black Olive Croquette,

Whole Baked Cauliflower, Crushed Potato, Pink pepper, Black Olive & Panko

(V)

Sicilian Aubergine

Caponata, Green Olives, Pickled Raisins, Diced Potato & basil

(DF) (VEGAN)

Chana Masala

Spiced Chickpeas, Aubergine, Stewed Tomatoes, Chilli & Ground Masalas With Curried Pickled Onions & Crushed Salted Seeds.

(DF) (VEGAN)

Orecchiette

Baby San Marzano Tomatoes & Herb Pesto

(VEGAN)

Plant Based Polpette

Stewed Italian Tomatoes, Lemon Zest, Basil & Garlic

(VEGAN) (DF) (GF)

Cast Iron Baked Frittata

Broccoli, Spinach, Asparagus, Ricotta Cheese & Lemon.

(GF) (V)

Sides & Salads (CHOOSE 2)

Fine Beans

Caramelized Shallots & Barrel Aged Balsamic

(VEGAN) (GF) (DF)

Heritage Tomato Salad,

Aged Vinegars, Torpedo Onion, Basil, Olive Oil & Black Pepper

(V) (GF)

Roasted New Potatoes,

Rosemary Scented Potatoes, Flaked Goats Cheese, Pickled Onions, Basil & Mint.

(V) (GF)

Orzo,

Basil & Parmesan Pesto, Whole Roasted Red Onions, Rosemary,
Rocket Leaf & Barrel Aged Vinegar.

(DF) (VEGAN)

Tabbouleh

CousCous, Cumin, Parsley, Lemon & Mint

(VEGAN) (DF)

Brown Rice Salad,

Padron Peppers, Kidney Beans, Sweetcorn, Olive Oil & Fresh Herbs

(GF) (VEGAN) (DF)

Italian Bitter Leaf Salad

Rocket, Tardivo, Treviso, Radicchio & Honey Mustard Vinaigrette

(GF) (VEGAN) (DF)

Whole Roasted Heritage Beetroots

Tossed In Olive Oil & Vinegar, Black Pepper & Basil (GF) (VEGAN) (DF)

POTTED DESSERTS (CHOOSE 1)**Buttermilk & Cardamom Panna Cotta**

Wild Honey Jelly & Roasted White Chocolate (V) (GF)

Lemon Posset

Salted Candied Oats & Lemon Balm (V) (GF)

Seasonal Berry Eton Mess

Crushed Meringue, Berry Coulis & Vanilla Chantilly (V) (GF)

Tiramisu

Marsala & Coffee soaked Muscarvardo Sponge & Tuscan Chocolate (V)

Raspberry & Dark Chocolate Mousse (VEGAN) (GF) (DF)

Winter Spiced Braised Berries & Lemon Balm Cress

Potted Coffee & Chocolate Gateau

Rich Dark Chocolate Sponge, Coffee Ganache & Black Sour Cherry (V)

ALLERGY NOTICE

**THE FOOD IS PREPARED IN FACILITIES THAT HANDLE NUTS, MUSTARD, SESAME, GLUTEN, EGGS, DAIRY,
CRUSTACEANS & PEANUTS**