



NORTH EAST'S PREMIER BUSINESS, EVENTS & HOTEL SOLUTION



PEN & FORK BUFFETS

£8.50 FOR 1 MAIN AND 1 SIDE

£10.50 FOR 2 MAINS AND 2 SIDES

£3.95 TO ADD A STARTER PLATTER OR DESSERT

MAIN COURSES

(Select 2 dishes from the following list for all delegates each of the dishes have a specific accompaniment which can be changed if required)

HOT DISHES

Korean pulled pork with hirata buns, red cabbage slaw, and spicy wedges

Chicken balti or korma or tikka - naan bread and coriander & lemon basmati rice

Sweet and sour chicken with oriental vegetables & sweet and sour sauce – plain rice

Traditional lasagne – garlic bread and mixed salad leaves

Fiery hot & sweet pulled beef with tortilla chips, spicy rice or potato skins & mixed salad

Singapore style noodles (noodles with mixed vegetables, meat and seafood)

Poached salmon on steamed string vegetables and dill sauce and buttered new potatoes

Chilli con carne and plain rice – tortilla chips-jalapeños sour cream & chive dressing

Beef strips, wild mushrooms & onions, green peppercorn sauce with plain rice or buttered pasta

Sauteed chicken in red wine with mushrooms, baby onions and pancetta

Spicy minced beef and jalapeño burritos with salsa, sour cream & chive and spicy wedges

Spicy pulled turkey & mixed pepper enchiladas with mixed leaf salad and spicy wedges

Piri piri chicken fillets with piri piri sauce and spicy rice

Chargrilled oregano & tomato chicken fillets with spicy wedges and mixed leaf salad

Chunky beef cooked in Guinness with buttered carrots & onions, dauphinoise potatoes

Spiced lamb tagine with apricots with raisin and almond couscous or buttered rice

Cheese tortellini in tomato & pesto cream (v) with mixed leaf salad

Wild mushroom stroganoff (v) buttered rice or pasta

North sea fish pie (mixed seafood topped with cheese & chive mash) steamed vegetables

Please be aware that certain dishes on the menu may contain, or be prepared in the vicinity of one of the 14 food Allergens in accordance with the food information regulation 1169/2011. Please advise us if you have and allergy/intolerance. Should you require any further information on the allergens as we hold allergen data on the ingredients in each of our dishes. The majority of products used in this establishment are of British origin. Please ask should you require assistance.



PEN & FORK BUFFETS CONTINUED

COLD DISHES

Platter selection of sliced traditional meats and charcuterie with 3 of the salads listed and served with warm new potatoes

Platter of assorted seafood (poached and smoked salmon, smoked mackerel, shellfish) with 3 of the salads listed and served with warm new potatoes

Homemade savoury tart (v) with 3 of the salads listed and served with warm new potatoes

Selection of salads (potato salad, coleslaw salad, asian noodle salad, moroccan spiced couscous, salad of penne pasta & roasted mediterranean vegetables and red pesto, mixed salad leaves with tomato, cucumber, red onion and classic french dressing)

SWEETS (2 CHOICES)

Sticky toffee pudding –butterscotch sauce

Lemon sponge pudding – custard sauce

Selection of cheesecakes, cutting cakes, meringue roulades, whole sweet tarts

Fresh fruit platter

All sweets served with thickened cream and fruit coulis

Freshly brewed coffee, tea and herbal infusions

To book your conference or event please call 0871 911 1555 or email conf&banq@safc.com

Further information is available at safc.com