



TRENT BUILDING FESTIVE HOT BUFFET MENU

HOT MAINS

Choose up to 3

Turkey, stuffing, pigs in blankets, cranberry compote, and gravy
(can be NCGI)

Chicken & green bean Moghul Mild spiced curry, steamed basmati
rice (NCGI, DF)

Channa dahl, spinach & green bean Moghul Mild spiced curry,
steamed basmati rice (VE, NCGI, DF)

Truffled macaroni cheese (V)

Plant based Festive Nut roast, cranberry compote, gravy (VE, N,
NCGI)

Plant-based roasted vegetable, lentil, spinach & walnut lasagne
Verdi (VE, N)

ACCOMPANIMENTS

Choose up to 3

Assorted bread rolls, butter and plant butter (VE)

Roast potatoes (VE,
NCGI)

Skin on baby
potatoes (VE, NCGI)

Maple glazed roast carrots
& parsnips (VE, NCGI)

Tossed seasonal winter
mixed salad (VE, NCGI)

Braised red cabbage (VE,
NCGI)

Christmas kale slaw (V,
NCGI)

DESSERTS

Choose 1

UON festive berry mess (NCGI)

Sticky toffee pudding, toffee sauce and crème anglaise

Christmas pudding warm with Chantilly cream (V)

(Also available as vegan (VE) or gluten free (NCGI))

£36.00 PER PERSON +VAT

VE - Plant Based | V - Vegetarian | NCGI- Gluten Free | DF - Dairy Free | N - Contains Nuts