

Hot Buffet Menu

Hot buffets can work for the main event served from a buffet station or to the guests table for them to help themselves to from the center of the table.

Evening Buffet as a bowl and fork buffet for your guests to eat "on the hoof"

Mild Chicken Curry with mini Poppadum's and Basmati Rice

Rogan Style Lamb Curry with mini Poppadum's and Basmati Rice

Beef or Vegetable Chili served with Basmati Rice, Nachos, Sour Crème and Guacamole

Spiced Lamb and Apricot Casserole served with Moroccan Couscous

Beef Bourguignonne served with Dauphinoise Potato's

Cottage Pie with Bubble and Squeak Mash served with baby Carrots and Garden Peas

Shepherd's Pie with Red Onion Mash served with Baby Carrots and Garden Peas

Pie of your choice – Steak, Steak and Kidney, Steak and Stilton, Steak and Mushroom or Chicken.
Served with New Potatoes Green Vegetables and Baby Carrots

Beef Stew and Dumplings served with Roasted root Vegetables and Green Beans

Pork, Apple and Cider Casserole served with Chive Mashed Potatoes

Fish Chowder served with Irish Soda Bread

Ham and Corn Chowder served with Irish Soda Bread

Food will be available for 90mins for guest to help themselves to.

Hot Buffet	Meeting & Event Planning	Crockery & Cutlery	Tea & Coffee	Staff for Meal	Price Per Person excl VAT	Price Per Person Inc VAT
Delivery	n/a	n/a	n/a	n/a	n/a	n/a
Served Meal	√	√	×	√	£12.00	£14.40



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Terms of booking • Confirmation of all bookings must be made by Letter or Email, along with the date of your event. • A Non-refundable deposit (Amount to be confirmed on booking depending on booking details) is required 120 days before your event, Payment can be made by BACS, Cheque or Cash, made payable to "Towbury Court Fine Foods Ltd". • Final numbers must be given at least 14 days prior to your booking and no decrease in numbers will be accepted after that date, payment is due on arrival of invoice. • Towbury Court Fine Foods Ltd must be notified if any of your guests have any allergies or special dietary requirements as soon as possible before your event, please note that we handle allergy containing ingredients in our production kitchen and store room. • Cancellation within 60 days of the event will be charged at 50% of the total cost. For cancellations of less than 30 days you will be charged 100% of final invoice. All cancellations must be in writing. • We will endeavor to keep within the menu subject to seasonal availability in the event that the produce is not available a suitable alternative will be provided. • Tasting Menus are charged at price per head, cost is removed from final bill if we cater for your event. • Additional charges may be added for hiring of catering equipment depending on menu choices. • Towbury Court Fine Foods Ltd currently have a consistent 5 stars food hygiene rating. • All buffet foods should be removed after 90 minutes in accordance with the current Health and Safety guidelines. • Parking spaces are required at the function with ease of access to the cooking area. • Any equipment hired on your behalf, lost or damaged by you or any guest will be charged at the full replacement cost. • Tasting menus will be charge and deducted from the final invoice if the booking goes ahead.