DORNEY LAKE

BUFFET MENU PACK

Autumn & Winter 2025 – 2026

DORNEY LAKE

GRAZING BUFFET MENU

£18.75 per person

All prices are exclusive of VAT

SLICED MEAT DELI SELECTION

Smoked Chicken Breast

Parma Ham

Milano Salami

Sausage Roll, with Sticky Red Onion & Cheddar

Spinach & Feta Parcel with Greek Fava *(V)*

Onion Bhaji, with Sweet Curry Dip *(V,VG)*

Allotment Vegetables

Balsamic Onion

Red Pepper Hummus

Mixed Leaf Salad *(V,VG)*

Tyrrells Crisp Selection

SELECTION OF FRESHLY MADE SANDWICHES & WRAPS

Beef Pastrami, Pickles and Swiss Cheese

Cheddar Ploughman's *(V)*

Mexican Birria Sweet Potato Wrap *(V,VG)*

DESSERT

Dark Chocolate Mousse, Blueberries and Chia Seeds *(V,VG)*

Fruit Selection Platter *(V,VG)*

DIETARY KEY – (V) Vegetarian, (VG) Vegan

DORNEY LAKE

HOT BUFFET SELECTOR MENU

£26.75 per person

All prices are exclusive of VAT

Please s*elect 1 of the 4 menus below for your entire group, followed by one dessert option.*

MENU 1

Beef Bourguignon

White Bean, Mushroom, Tarragon and Dill Stew *(V)*

Truffle Mash & Seasonal Greens *(V)*

MENU 2

Kerala Chicken Curry

Cauliflower & Sweet Potato Curry *(V)*

Boiled Rice, Poppadum, Chota Naans & Mango Chutney *(V)*

MENU 3

Seared Chicken Breast, Tarragon Veloute

Wild Mushroom Stroganoff *(V,VG)*

Roasted New Potatoes and Seasonal Vegetables *(V)*

MENU 4

Wild Mushroom Stroganoff *(V,VG)*

White Bean, Mushroom, Tarragon and Dill Stew *(V)*

Roasted New Potatoes and Seasonal Vegetables *(V)*

DESSERT

Sour Apple and Blackberry Eton Mess *(V)*

Black Forest Cherry Verrine *(V)*

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Served with Tea, Coffee and Infusions

Final numbers, menu choices, and special dietaries are to be confirmed at least 2 weeks prior to your event date. By law, we are required to request the name/s of any guests attending an event who have an allergen. We will be unable to cater for any increase or decrease in the number of guests or any dietaries, or allergens declared after this deadline. A reduction in numbers after this deadline will not be refunded. We reserve the right to alter menu offerings in line with seasonality and availability. All prices are exclusive of VAT and are subject to an annual increase.

DIETARY KEY – (V) VEGETARIAN, (VG) VEGAN

DORNEY LAKE

Classic Buffet Menu

£29.25 per person

All prices are exclusive of VAT

Mains

Hot Smoked Salmon, Little Gem Wedges, Caesar, Anchovy's and Parmesan

Roasted Spiced Cauliflower, Lentil Salad, Pickled Carrot, Coriander and Toasted Seeds *(V,VG)*

Griddled Courgette, Halloumi, Basil Vinaigrette

Salad

Potato Salad, Mustard Mayonnaise, Dill and Capers *(V)*

Inca Tomatoes, Mozzarella and Basil *(V)*

Celeriac, Apple and Fennel Slaw *(V,VG)*

Dessert

Dark chocolate mousse, blueberries and chia seeds *(V, VG)*

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Served with Tea, Coffee and Infusions

DORNEY LAKE

PRIME BUFFET MENU

£32.50 per person

All prices are exclusive of VAT

Main

Garlic and Lemon Chicken, Chicory, Charred Corn, Hickory Smoked Emulsion, Crispy Onions

Smoked Haddock, Bombay Rice Salad, Cucumber and Mint Yoghurt

Vegan Feta, Roasted Beets, Baby Spinach, Toasted Sunflower Seeds *(V,VG)*

Salad

Potato Salad, Mustard Mayonnaise, Dill and Capers *(V)*

Inca Tomatoes, Mozzarella and Basil *(V)*

Celeriac, Apple and Fennel Slaw *(V,VG)*

Dessert

Layered Citrus and Gingerbread Fool, Blackberries *(V)*

Dark Chocolate Mousse, Blueberries and Chia Seeds *(V,VG)*

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Served with Tea, Coffee and Infusions

DIETARY KEY – (V) VEGETARIAN, (VG) VEGAN

DORNEY LAKE

Dietary & Allergen Information

At Dorney Lake, we strive to ensure all guests enjoy delicious food regardless of special diets due to food allergies or other health issues. Our staff and Chefs are experienced with handling food allergies and making creative meals using alternative ingredients.

Let Us Know in Advance

We know how much allergies and intolerances for the same ingredient can vary from person to person, therefore we take note of everybody's individual needs.

Please provide information on any special dietary needs or allergens, alongside the name of the relevant guest at least two weeks in advance of your event date, so our chefs can prepare alternative dishes. We may not be able to cater for any special dietaries or allergens declared after this time or on the day, particularly if they are complex.

We ask that guests with special diets or allergens seek out a member of the catering staff on arrival so the team can ensure they are catered for appropriately.

Food Preparation

We use reasonable efforts in our food preparation and handling procedures to avoid the introduction of the most common allergens into your menu choices. While we take steps to prevent cross-contact, we do not have separate allergy-friendly kitchens and are unable to guarantee that a menu item is completely free of allergens.

Additionally, allergy-friendly offerings are reliant on supplier ingredient labels, and we cannot guarantee the accuracy of the contents of each food item. Allergen advisory statements (e.g., "may contain") are not regulated and therefore not taken into consideration when developing allergy-friendly meals. It is ultimately up to your discretion to make an informed choice based upon your individual dietary needs.

DORNEY LAKE

THANK YOU FOR CONSIDERING DORNEY LAKE

FOLLOW US:

CONTACT US:

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