

## → Buffet Dinner

Our chefs are happy to try and accommodate for client's bespoke menu requests, where possible.

### Starters

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Homemade focaccia accompanied with balsamic vinegar and olive oil dip (Vegan)

Zuppa Rapida (Vegetarian)  
"Italian style broth with barley and vegetables"

Homemade croutons and crispy onions

Cured Iberico salami and chorizo stuffed peppers with cream cheese (Vegetarian)

### Main Courses

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Classic chicken tikka masala

Roasted squash and beetroot bhuna (Vegan)

Vegetable lasagna with aubergine and herbed tomato sauce, glazed with multi cheese topping (Gluten free and Vegetarian)

Tomatoes, cucumber and mixed leaves with house dressing

### Desserts

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Banoffee with toffee sauce and fresh whipped cream

Fresh fruit slices



Møller Institute is committed to sustainability and minimising its carbon footprint. Wherever possible we source local, seasonal and sustainable produce. For allergen information or special dietary requirements please speak to a member of staff. Please note we cannot guarantee any of our dishes are completely free from traces of nuts.