



DE VERE

TORTWORTH COURT

Tipi Buffet  
Menu





# Tipi Buffet Menu

## Cold buffet to include

Selection of grilled flatbread, artisan bread and pita bread (G/SE/S/N/Mi)

Served with hummus (SE), Tzatziki (MI), marinated olives, chickpea hummus (SE) guacamole, feta stuffed cherry peppers (mi)

## Cold buffet (choose three items)

Heritage tomato & buffalo mozzarella bruschetta, aged balsamic (G / MI)

Charcuterie board, selection of cold cuts, cured meat & pate. (Mi/SD)

Wilted kale salad tossed with smoked ham & olives (SD)

Chickpea, chorizo & bell pepper salad, sweet lime & parsley dressing (Mi)

Salt baked beetroot & vegan feta cheese salad served with rocket leaves, lemon and honey dressing

## Hot buffet (choose four items)

Chicken, king prawn & chorizo jambalaya (CR/Mi/M/C)

Oven roasted meatballs & chorizo in thick tomato ragu, topped with mozzarella (Mi/G/M/C)

Sautéed chorizo, red wine & honey glaze (MI)

Teriyaki glazed chicken skewer (G / S)

Honey & grain mustard glazed chipolatas (G/SD)

Pan fried chilli garlic prawns & tossed in parsley, sweet chilli dip (F / MI/ CR) - Supplement of £2.50 per person

Piri-piri spiced chicken wings with lemon & garlic aioli (G)

Seared beef strips & bell peppers tossed with honey, soya & sesame dressing (S/SE)

Crispy salt & pepper squid with tartare sauce (G / MO / S/ E)

Beetroot falafel with chickpea hummus (SE) (Vegan)

Patatas bravas topped with spicy tomato relish (G) (vegan)

Bell peppers, wild mushroom & spinach frittata (E/Mi/SD) (V)

Upgrade to five hot items for an additional £10 per person

**The Tipi at De Vere Tortworth Court - THE place for glamorous get togethers**

**The Tipi is an all-new drinking and dining experience in the heart of the hotel's beautiful gardens. It's an idyllic and atmospheric spot for mingling with friends and colleagues over ice cold drinks and artisan cocktails.**

**The Tipi is also available to hire in its entirety, making it ideal for summer parties and corporate events.**



## Deserts

### Choose two

Tia maria filled profiteroles with chocolate sauce

Raspberry cheesecake

Chocolate fudge cake with pouring cream

Mini chocolate torte with fresh berry compote

Mini Banoffee pie with caramel sauce

Vegan chocolate orange tart

Mini lemon tarts

Baby cheesecakes

Mini chocolate fudge cakes

Ice cream selection

Exotic cut fruit platter, mint glaze & pouring cream (Mi)

(G/Mi/E/S/N)

### Cheese course

Cheese board with crackers, chutney, grapes and celery

£50.00 (serves 10)



