



BANNATYNE HOTEL DARLINGTON

BUFFET MENU

SIDES

CHIPS

(GF on request)

SKIN ON FRIES

(GF on request)

SPICED WEDGES

(GF on request)

GARLIC BREAD SLICES

SEA SALT & ROSEMARY ROASTED NEW POTATOES

(Ve, GF)

SELECTION OF SANDWICHES AND WRAPS

(Ve, GF on request)

PORK PIES AND SAUSAGE ROLLS

FISH BITES

LAMB KOFTAS, MINTED YOGHURT

SPICY SPANISH SAUSAGE, BBQ DIP

SOUTHERN FRIED CHICKEN

MINI BEEF SLIDER BURGERS

TANDOORI CHICKEN PIECES, MINTED YOGHURT

(GF)

SELECTION OF PIZZAS

MINI DUCK SPRING ROLLS

MINI VEGETABLE SPRING ROLLS

AMERICAN PANCAKES, MAPLE SYRUP

BELGIAN WAFFLES, CHOCOLATE DIP

MINI CHOCOLATE BROWNIES

(GF on request)

PRICING

5 ITEMS £13.95 PER PERSON

7 ITEMS £16.25 PER PERSON

9 ITEMS £20.50 PER PERSON

MAINS

ALL SERVED WITH A SELECTION
OF CHEF'S SALADS

SELECTION OF WARM QUICHES

CHICKEN AND PEPPER KEBABS

(GF)

VEGETABLE KEBABS

(GF, Ve)

FALAFEL BITES, CHILLI DIP

(Ve)

MEXICAN POTATO SHELLS

(Ve, GF)

SWEET POTATO AND RED ONION TART

(Ve)

MIXED VEGETABLE STICKS, HUMMUS DIP

(Ve, GF)

NACHOS WITH JALAPENOS, SALSA AND MELTED CHEESE

(GF)

SAUSAGES, HONEY & MUSTARD DIP

(GF)

FRESH FRUIT SALAD

(Ve, GF)

CHOCOLATE & COCONUT TART

(Ve, GF)

DESSERTS

Dishes labelled with GF and DF can be requested when ordering.

GF = Gluten Free DF = Dairy Free V = Vegetarian Ve = Vegan

Concerns about allergies & intolerances? Visit allergymenu.uk & enter the code BAN474

Please ask the Food and Beverage Team for allergen information in order to make your own menu choice. Please note some products on the menu contain allergens and not all ingredients are listed. This product information may change due to suppliers therefore please make sure you ask for allergen information or inform us of your allergies/dietary requirements every time you make a purchase. You can access allergen information about our menu using the 'allergy menu uk' app or website www.allergymenu.uk. This information covers the 14 major allergens. If you are having difficulty viewing this please ask a member of our team. Equipment in a restaurant/kitchen area is shared and cross contamination may occur, therefore some products may not be suitable for those with allergies. Allergens are only declared if they are intentionally added to a product.