BUFFET MENUS

All Buffet Menus are Cold

Fork Buffet A

CIABATTA WITH BALSAMIC DRESSING

BRAISED HAM HOCK WITH PICCALILLI

VEGETABLE ANTI PASTI WITH GRANA PADANO SHavings

SMOKED MACKEREL, APPLE AND POTATO SALAD

RED ONION AND ROAST GARLIC TART

NICOISE SALAD

MIXED LEAVES

CITRUS LEMON MOUSSE WITH DOUBLE CHOCOLATE SHAVINGS

£21.00 PER PERSON

Fork Buffet B

CONTINENTAL MEATS, CORNICONS AND PICALILLI

FLAKED POACHED SALMON, CELERIAC REMOULDE AND PITSCHIO NUTS

GRIDDLED ANTI PASTI VEGETABLES, SHAVINGS OF GRANA PADANO

GADO GADO WITH PEANUT DRESSING

BRAISED CITRUS RICE WITH BABY SPINACH, LEMON AND PINK PEPPERCORNS

LITTLE GEM LEAVES WITH CHERRY TOMATOES, CUCMBER AND DILL

SELECTION OF OLIVES AND DRESSINGS

LOCAL CHEESE BOARD, WHITE GRAPEs AND ONION JAM

CHOCOLATE TART WITH EGGNOG SAUCE

£22.50 PER PERSON
FORK BUFFET C

TRIPLE GRAIN GRANARY BREAD
ROAST TURKEY BREAST WITH A NUTMEG BREAD SAUCE AND CRANBERRY JELLY
POACHED FLAKED SALMON ON A CELERIAC REMOULADE WITH CHOPPED PISTACHIO NUTS
SWEET CHILLI BEEF SALAD
VEGETABLE BIRYANI WITH MANGO AND MINI POPADUM
CRISP LITTLE GEM WITH CHERRY TOMATOES, OLIVES, CUCUMBERS AND DILL
MINTED CHICKPEAS WITH BABY SPINACH
VANILLA PANACOTTA WITH A BLUEBERRY AND LAVENDER COMPOTE

£ 22.75 PER PERSON

FORK BUFFET D

CIABATTA WITH OLIVES AND OILS
LOCAL BEEF TOPSIDE WITH HORSERADISH CREAM AND PICKLED MUSHROOMS
MIXED SEAFOOD PLATTER WITH CAPERS AND DILL
SATAY CHICKEN GADO GADO
MOZARELLA, BEEF TOMATO AND BASIL CARPACCIO
ROMAINE LEAVES WITH GARLIC CROUTONS, SOFT BOILED EGGS AND SHAVED PARMESAN
CRISP RED AND WHITE CABBAGE WITH HONEY AND SEED MUSTARD
INDIVIDUAL TIRAMISU WITH PISTACHIO NUTS RASPBERRY COULIS

£ 23.50 PER PERSON

COFFEE AND MINTS - £2.40 pp

Please note Coffee & Mints are NOT included with the Fork or Finger Buffet Menus.

If you would like Coffee after the meal please order this separately.

All prices are inclusive of VAT

IF YOU HAVE A FOOD ALLERGY OR A SPECIAL DIETARY REQUIREMENT

PLEASE CONTACT A MEMBER OF OUR CATERING TEAM
**FINGER BUFFET A**
SUNDRIED TOMATO AND BASIL FRITATTA
CHICKEN BROCHETTE WITH RED PESTO
AROMATIC VEGETABLES IN DEEP FRIED FILO PASTRY WITH MANGO SAUCE
STUFFED TOMATOES WITH AVOCADO PUREE
SMOKED SALMON CROSTINI, FETA AND SPRING ONION
CHOCOLATE BROWNIE WITH CAPPUCCINO CREAM

**£15.50 PER PERSON**

**FINGER BUFFET B**
CAJUN SPICED CHICKEN WINGS
PITA BREAD WITH HUMMUS AND AN OLIVE TAPENADE
KING PRAWN BROCHETTE WITH LEMON AIOLI
VEGETABLE SAMOSA WITH MANGO CHUTNEY
GRIDDLED MIXED PEPPER AND TORTILLA
FRESH FRUIT BOWL

**£17.50 PER PERSON**

**FINGER BUFFET C**
DUCK LIVER PATE ON A RUSTIC CRUST
ASSORTED DIM SUM WITH SWEET CHILLI AND SESAME DRESSING
SMOKED SALMON AND CUCUMBER CROSTINI
CORN CHIPS AND GUACAMOLE
MOZZARELLA, TOMATO AND OLIVE KEBAB
CHOCOLATE BROWNIE WITH CAPPUCCINO CREAM
FRESH FRUIT BOWL

**£ 19.25 PER PERSON**

**SANDWICH LUNCH**
MIXED SANDWICHES (MEAT, FISH AND VEGETARIAN)
ROOT VEGETABLE SHAVINGS
CORN CHIPS
OLIVES
FRUIT BASKET

**£11.75 PER PERSON**