

HOT BUFFETS

H.B.1 £10.50

Fricassee of Chicken & Mushroom Forestiere
(Pieces of Chicken served in a White Wine Cream Sauce
with Mushroom, Onion & Green Pea)

Sliced Potato & Cauliflower Gratin
(topped with herbed Bread Crumbs & Grated Cheddar)

Tomato, Basil & Coriander Penne Pasta

Herbed Garlic Bread

H.B.3 £15.00

Roast Sirloin of Beef
(with Yorkshire Pudding & Gravy)

Maris Piper Roast Potatoes

Gratin of Penne Pasta
(tossed with Sun-dried Tomato & Pesto, topped with Parmesan Cheese)

Vegetable Panache
(Broccoli, Mange Tout, Courgette, Carrot & Swede)

Crème Brûlée with Poached Strawberries

Deep Filled Spiced Apple Tart

Both served with Double Cream

H.B.2 £12.95

Supreme of Chicken
(with roasted Chorizo & Red Pepper with a Tomato & Basil Ragout)

Baked Courgette & Mushroom Frittata

Roast New Potatoes
(with caramelised Button Onions, Leeks & Garlic Herb Butter)

Sautéed Shredded Greens
(with Mange Tout & Green Beans)

Light Mango Cheesecake
(with a Cinnamon & Cointreau infused Cream)

Coffee with Mints

H.B.4 £17.50

Slow Roast Leg of Lamb
(with a Rosemary Jus)

Salmon, Red Snapper & Prawns
(poached in a light Horseradish and Dill cream topped
with a Celeriac and Potato mash)

Roasted New Potatoes
(with Sun-dried Tomato & Sautéed Mushrooms)

Green Courgette & Onion Gratin

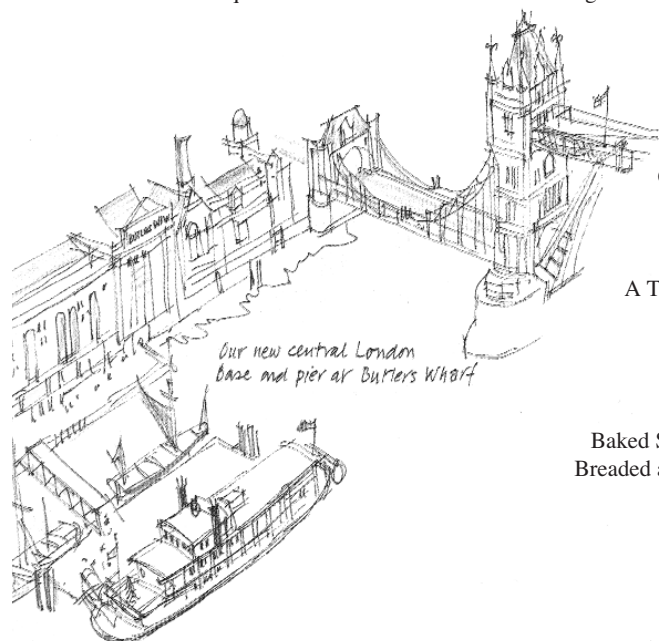
Lemon & Vanilla Cheesecake with Blackcurrants

Strawberry Mille Feuille
(Patisserie Cream with a Raspberry Coulis)

Coffee with Mints

VEGETARIAN/VEGAN ALTERNATIVES

We appreciate that the majority of parties will have some Vegetarian or Vegan tastes to take into account. Below please find a number of alternatives that have found favour with our clients in the past for your selection. All are interchangeable with any of our Buffet or Silver Service courses although availability may depend on the season. All we ask is that everyone chooses the same dish per course and that final numbers are notified to us no later than 72 hours before the event. During serving, if only a relatively low number of Specific Dietary Requirement meals have been ordered, these will be held back and brought out on specific request only. Please ask these guests to identify themselves to our staff. All Vegetarian dishes ordered as part of the Buffet will be laid out as part of the selection. Should further Vegetarian dishes be requested over and above the number of guests attending there will be an additional charge.



VEGETARIAN

Starters

Goats Cheese & Olive Panacotta with a Tomato & Coriander Dressing
Spanakopita - Warm Filo Parcel of Spinach, Feta, Spring Onion & Dill
Sun-dried Tomato & Red Pepper Veloute with a Basil & Coriander Pesto
Chargrilled Asparagus with a Crisp Beansprouts, Chive and Rocket Salad
Trio of Melon with a Strawberry, Mint and Champagne Salsa
Tian of Griddled Marinated Roast Vegetables
with an Etuvée of Leek, Balsamic & Olive Oil Dressing
A Tartlet of Wild Mushroom, Spinach & Cream Cheese with a Parmesan Soufflé

Main Courses

Wild Mushroom & Red Pepper Stroganoff with a Duo of Herbed Rice
Individual Roasted & Marinated Vegetable Wellington
with Creamed Polenta & Courgette Cream Sauce
Baked Stilton & Sweet Potato Galette served with Grilled Pear and a Mushroom Confit
Breaded and deep-fried Risotto of Woodland Mushrooms with a confit of Aubergine Caviar
Parmesan & Spring Onion Risotto topped
with a Pepper, Courgette & Mature Cheddar with a warm Salsa
Stuffed Aubergine Bake
(filled with Roasted Vegetables and a Wild Mushroom & Thyme Veloute)

VEGAN

(Suitable as a Starter or Main Course)

Roasted Mediterranean Vegetable Mille Feuille (served with a tangy Gremolata dressing)
Baked Red Pequin Peppers filled with Moroccan Tagine and served with Minted Cous Cous
Sauté of Wild Mushrooms & Fennel in a Filo Basket with a Rocket Salad
Avocado Vinaigrette
Grilled Flat Mushrooms filled with Puy Lentils, Tomato & Thyme