

**COLD BUFFET MENU 1**

**£15.00**

*Cajun Spiced Chicken Breast*

*Assiette of Vegetarian Quiches*

*(Roasted Vegetable, Broccoli and Asparagus, Spinach & Brie)*

*Poached Salmon, Dill & Sole Roulade*

*(with a Saffron Mayonnaise)*

*Mixed Leaf Salad with Dijon Mustard Dressing*

*Crunchy Apple & Waldorf Salad*

*Sweetcorn, Mange Tout & Pimento Salad*

*New Potato Salad with Spring Onions*

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*Strawberry Gateaux with Cream*

*Selection of Breads Rolls with Butter*

**ALL PRICES EXCLUSIVE OF VAT**

**COLD BUFFET MENU 2**

**£14.50**

*Nuts, Kettle Crisps and Olives*

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*Sliced Rare Sirloin of Beef*

*(Crusted with Paprika & Cracked Black Pepper, served with a creamed Horseradish)*

*Poached Fillets of Fresh Scottish Salmon*

*(served with a Fresh Dill and Lemon Soured Cream)*

*Roasted Red Pepper & Wild Mushroom Tart*

*Black Forest Ham & Chunky Pineapple Coleslaw*

*New Potato Salad with sliced Cucumbers, Chives and Boiled Eggs*

*Mixed Leaf Salad with French Dressing*

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*Individual Lemon Tarts with a Red Berry Coulis*

*Passion Fruit Cheesecake*

*Selection of Continental Breads with Butter*

**ALL PRICES EXCLUSIVE OF VAT**

**COLD BUFFET MENU 3**

**£16.50**

*Smoked Salmon Triangles on Brown Bread*

*Asparagus Tips Wrapped in Parma Ham*

*Minted Mozzarella & Roasted Pepper Kebabs (V)*

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*Stuffed Corn-fed Chicken Breast*

*(with fresh Spinach and Mushrooms served with a light Saffron sauce)*

*Muscavado Sugar Baked Gammon*

*(with a Spiced Apple Chutney)*

*Roasted Pepper, Spinach & Mozzarella Terrine*

*Confit New Potatoes*

*(with Bacon, Chervil and a Balsamic Dressing)*

*Three Bean Salad with Cherry Tomatoes and Gruyere Cheese*

*(with Grain Mustard dressing)*

*Beetroot & Red Onion Salad with a Lemon Homous*

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*Bitter Chocolate Truffle*

*(with a Raspberry Coulis)*

*Summer Berry Cheesecake with a Raspberry Coulis*

*Selection of Continental Breads with Butter*

ALL PRICES EXCLUSIVE OF VAT

**COLD BUFFET MENU 4**

**£18.50**

*Spiced Prawn Barquettes with a Lime Drizzle*

*Smoked Salmon Roses served on Squares of Wholemeal Bread with Cream Cheese  
and Chives*

*Sun-dried Tomato & Stilton Tartlets*

*Yakatori Chicken & Courgette Brochette*

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*Smoked Kassler Pork Loin*

*(with grilled Corn, crisp Mange Tout & Cherry Tomato Salsa)*

*Strips of Chicken, Blackened Chorizo, Yellow Pepper & Cherry Tomatoes*

*Roulade of Poached Salmon*

*(Stuffed with Prawns and Fennel)*

*Spicy Potato Salad with Tomato, Jalapeno Peppers, Coriander & Red Onion*

*Roasted Mediterranean Vegetables*

*(with a Lemon & Chervil Vinaigrette)*

*Mixed Leaf Salad topped with Croutons and French Dressing*

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*White & Dark Chocolate Truffle*

*(Served with a Creme Anglais)*

*Crisp Tarte l'Orange*

*(Served with double cream)*

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*Coffee, Tea & Mints*

*Assorted Bread Rolls with Butter*

**ALL PRICES EXCLUSIVE OF VAT**

**COLD BUFFET MENU 5**

**£20.00**

ON RECEPTION

*Roast Pepper & Cream Cheese Basket*

*Teriyaki Chicken Skewers*

*(with Spring Onion)*

*Chicken Sate*

*(Served with a Sweet Chilli Sauce)*

*Prawn Barquettes*

*(Served with a Marie Rose sauce)*

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*Fillet of Beef*

*(Rolled with a Grain Mustard & Herb Crust served with separate Salsa Verde)*

*Roasted Fillets of Salmon*

*(Cooked with Dill, Lemon and Olive Oil)*

*Chicken Roulades*

*(Filled with Spinach and Sun-dried Tomatoes with a Roast Red Pepper and Sun-dried*

*Tomato Pesto)*

*Crunchy Broccoli, Pepper & Mushroom Terrine*

*(with a Tomato & Coriander Sauce)*

*Sicilian Bean Salad*

*(with Spring Onions & Flat Parsley)*

*Crispy Apple Waldorf Salad*

*New Potato Salad*

*(with Hard-boiled Egg, Chives, Pickled Gherkins & Crispy Bacon)*

*Tomato and Red Onion Salad*

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*Glazed French Apple Lattice Tart*

*(with a Calvados Cream)*

*Mogador aux Framboise*

*(Chocolate Sponge topped with Raspberries & Chocolate Mousse)*

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*Coffee & Mints*

*Selection of Continental Breads with Butter*

**ALL PRICES EXCLUSIVE OF VAT**

**COLD BUFFET MENU 6**

**£22.50**

ON RECEPTION

*Grilled Asparagus Tips wrapped in Parma Ham*  
*Aberdeen Angus Beef Carpaccio on Croutons with Rocket*  
*Spicy marinated Tiger Prawns served with a Saffron Mayonnaise dip*  
*Peking Duck Pancakes with Shredded Spring Onions & Cucumber served with a Hoi*  
*Sin Sauce*

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*Rare Roast Beef with a Szechwan Peppercorn Crust*  
*(served with creamed Horseradish)*  
*King Prawn Crevettes with a Ginger & Lime Glaze*  
*(on crispy greens with a Caviar Crème Fraiche)*  
*Organic Corn-Fed Chicken Breast*  
*(filled with Brie & Avocado, dressed with a Tomato, Basil, Red Onion & Coriander*  
*Salad)*  
*Smoked Black Forest Ham*  
*(with White Asparagus)*  
*New Potatoes with Fresh Mint*  
*Roasted Provençal Vegetable Salad*  
*(with a Balsamic Wine Vinaigrette)*  
*Red Cabbage, Apple & Cider Coleslaw*  
*Mixed French Leaf Salad with Dijon Mustard dressing*

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*Cherry & Chocolate Truffle Gateau*  
*Cheeseboard with Continental and English Cheeses with Grapes, Nuts and Celery*

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*Coffee, Tea and Petit Fours*  
*Assorted Rolls and Butter*

ALL PRICES EXCLUSIVE OF VAT

**COLD BUFFET MENU 7**

**£26.00**

ON RECEPTION

*Smoked Salmon Roses in a Cucumber Cup*

*Poached Lobster*

*(with a Mango & Coriander Salsa)*

*Marinated Artichoke Heart filled with Ham & Ricotta*

*Mexican Style Skewered Prawns with a Mojo Salsa*

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*Roast Fillet of Beef Wellington (Rare)*

*(served with a Creamed Horseradish & Watercress Sauce)*

*Five Spice Duck Breast*

*(with Beansprouts and a Teriyaki Dressing)*

*Home-made Seafood Terrines*

*(Salmon, Prawn & Crab with a Lemon, Lime & Sun-dried Tomato Vinaigrette)*

*Crunchy Broccoli, Pepper & Mushroom Terrine*

*(with a Tomato & Coriander Sauce)*

*Muscavado Sugar, Ginger and Clove Glazed Gammon*

*Green Leaf Salad with Asparagus & Cucumber*

*Marinated Feta and Mozzarella*

*(with Olives and Wild Caper Tomato)*

*Nicoise Salad*

*(New Potatoes with French Beans, Red Onion, Soft Egg and Tomato)*

*Marinated and Roast Mediterranean Vegetables with Basil Pesto*

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*Fresh Strawberries*

*(with Double Cream)*

*Mini Croque-em-Bouche*

*(Little Towers of Profiteroles served with Caramel)*

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*Coffee and Mints*

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