

COLD BUFFET MENU 1

£14.00

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

Tomato & Cucumber Salad

New Potato Salad with Spring Onions

Strawberry Gateaux with Cream

Selection of Breads Rolls with Butter

ALL PRICES EXCLUSIVE OF VAT

COLD BUFFET MENU 2

£15.00

Nuts, Kettle Crisps and Olives

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

Open Glazed French Apple Tart

(with Raspberry Cream)

Passion Fruit Cheesecake

Selection of Continental Breads with Butter

ALL PRICES EXCLUSIVE OF VAT

COLD BUFFET MENU 3

£15.50

Smoked Salmon Pin Wheels on a Garlic Crostini

Honey roasted Cocktail Sausages with Horseradish and Grain Mustard Dip

Melon & Parma Ham on Skewers

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)

French Bean Salad with Cherry Tomatoes and Gruyere Cheese

(with Grain Mustard dressing)

Mange Tout & Sweetcorn Salad

Bitter Chocolate Truffle

(with a Raspberry Coulis)

Exotic Fruit Salad

(with pouring cream)

Selection of Continental Breads with Butter

ALL PRICES EXCLUSIVE OF VAT

COLD BUFFET MENU 4

£17.50

Tiger Prawns marinated with Lemongrass, served with a Soy Dip

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

Courgette Boats with Ratatouille

Chicken & Sweetcorn Blinis

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

Mrs. Beaton's Sherry Trifle

Mixed Berry Cheesecake

(both served with double cream)

Coffee, Tea & Mints

Assorted Bread Rolls with Butter

ALL PRICES EXCLUSIVE OF VAT

COLD BUFFET MENU 5

£19.50

ON RECEPTION

Red Onion Confit Tartlet
(served with Sun Blushed Tomato)

Teriyaki Chicken

(with Spring Onion)

Cocktail Vegetable Spring Rolls

Chicken Sate

(served with a Sweet Chilli Sauce)

Prawn Barquettes

(served with a Marie Rose sauce)

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)

Three 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

Lemon Tart with Crème Fraiche

White and Dark Chocolate Truffle

(served with Crème Anglaise)

Coffee & Mints

Selection of Continental Breads with Butter

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COLD BUFFET MENU 6

£22.50

ON RECEPTION

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

Rare Roast Beef with a Szechwan Peppercorn Crust
(served with creamed Horseradish)
Baked Honey-Glazed Loin of Pork with Petit Ratatouille
Organic Corn-Fed Chicken Breast
(filled with Brie & Avocado, dressed with a Tomato, Basil, Red Onion & Coriander
Salad)
Pressed Seafood Terrine
(with Salmon, Prawn and Crab with a Rocket & Lemon Vinaigrette)
New Potatoes with Fresh Mint
Roasted Provencal Vegetable Salad
(with a Balsamic Wine Vinaigrette)
Sicilian Three Bean Salad
Mixed French Leaf Salad with Dijon Mustard dressing

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

Coffee, Tea and Petit Fours
Assorted Rolls and Butter

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COLD BUFFET MENU 7
£25.00

ON RECEPTION

Smoked Salmon Roses in a Cucumber Cup
Poached Lobster
(with a Mango & Coriander Salsa)
Leek & Roquefort Filo Nests
Yakatori Chicken & Courgette Brochette

Roast Fillet of Beef Wellington (Rare)
(served with a Creamed Horseradish & Watercress Sauce)
Five Spice Duck Breast
(with Beansprouts and a Teriyaki Dressing)
Seafood Salad
(with Prawns, Calamari, Salmon & Clams)
Crunchy Broccoli, Pepper & Mushroom Terrine
(with a Tomato & Coriander Sauce)
Muscavado Sugar, Ginger and Clove Glazed Gammon
Pheasant and Foie Gras Terrine
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

Fresh Strawberries
(with Double Cream)
Mini Croque-em-Bouche
(Little Towers of Profiteroles served with Caramel)

Coffee and Mints

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