

## HOT BUFFETS

**H.B.1 £12.85**  
*(min 70 covers)*

*Chilli Con Carne*  
*(with Sour Cream & Coriander on the side)*

*Steamed Fragrant Rice*

*Roasted Marinated Vegetable Lasagne*  
*(with Mature Cheddar Cheese)*

*Herbed Garlic Bread*

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*Chocolate Fudge Cake*

*Fresh Fruit Salad*  
*(both served with Double Cream)*

**H.B.2 £14.50**

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

*Pommes Dauphinoise*  
*(Finely sliced Potato baked with double Cream,  
Onion & Garlic, topped with Gruyere Cheese)*

*Baked Courgette & Mushroom Frittata*

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*Rich Chocolate Fudge Cake with Pouring Cream*  
*Coffee with Mints*

ALL MENU PRICES EXCLUSIVE OF VAT

**H.B.3 £16.50**

*Honey and Mustard-ribbed Sirloin of Beef*  
(with a sauté of Mushroom, Button Onions & Crispy Bacon)

*Traditional Yorkshire Puddings*

*Herb Roasted New Potatoes*

*Panache of Seasonal Vegetables*

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*Normandy Apple Flan and Calvados Cream*

*Double Chocolate Gateau and Cream*

*Coffee with Mints*

**H.B.4 £18.50**

*Garlic & Rosemary Stuffed Leg of Lamb*  
(with a Paysanne of Carrot and Swede in a Grain Mustard & Rosemary Jus)

*Salmon Risotto Duo*  
(Fresh Salmon, Smoked Salmon with Arborio Rice, finished with Cream and Fresh Tarragon)

*Sweet & Sour Chicken*  
(Breast of Chicken baked with Pineapple, Red Onions & Pepper, bound in a Sweet and Sour Sauce)

*Sliced Potato, Oyster Mushroom, Leek and Roast Pepper Gratin*

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*Strawberry Mille Feuille*  
(with a Raspberry Coulis)

*Cappuccino Carousel*  
(Striped patterned Sponge with Coffee Cream and Sultanas)

*Coffee with Mints*

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