

## **HOT AND COLD BUFFET**

**H.C.B.1 £16.95**

### **CANAPES**

*Melon & Parma Ham on Skewers*  
*Deep Fried Mushrooms with a Stilton Dip (h)*  
*Seafood Skewers with a Tarragon Mayonnaise*

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### **HOT**

*Breast of Chicken Fricasse Forestière*  
*(Pan-fried Chicken with a Woodland Mushroom Cream Sauce)*  
*Baked Salmon en Croute*  
*(with a Lemon Thyme Butter Sauce)*

### **COLD**

*Pasta Tricolore*  
*(Bound in a Mushroom Cream Sauce)*  
*Potato, Bacon & Chive Salad*  
*(with Sour Cream)*  
*Crunchy Mixed Leaf Salad*  
*(with Dijon Mustard Vinaigrette)*

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*Apricot Tart with Clotted Cream*  
*Mixed Berry Cheesecake*  
*(Both served with fresh Cream)*  
*Tea, Coffee and Mints*  
*Assorted Bread Rolls and Butter*

ALL MENU PRICES ARE EXCLUSIVE OF VAT

MINIMUM 50 COVERS

**H.C.B.2 £18.00**

**CANAPES**

*Tiger Prawns marinated with Lemongrass and a Soy Dip  
Carpaccio of Aberdeen Angus Beef Fillet served on a crostini with Rocket and a  
shaving of Parmesan  
Smoked Roast Red Pepper Tartlets*

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**HOT**

*Mini Lamb Wellington  
(With Grain Mustard and a Rosemary Jus)  
Lasagne au Gratin  
(Interwoven with Minced Beef, Onions &  
Garlic in a Tomato Sauce with a Browned Cheese topping)  
Potato Croquettes*

**COLD**

*Skewers of Grilled Salmon, Peppers and Italian Red Onions  
Slices of Home-smoked Chicken with Saffron Mayonnaise  
Rocket, Watercress, Cherry Tomato & Avocado Salad  
Crunchy Waldorf Salad*

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*Traditional Summer Pudding with a wild Berry Sauce  
(Served with Devon Cream)  
Raspberry Pavlova  
Both served with Double cream)*

*Tea, Coffee and Mints*

*Assorted Bread Rolls and Butter*

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MINIMUM 60 COVERS

**H.C.B.3 £19.50**

**CANAPES**

*Deep Fried Tiger Prawns in Filo Pastry  
(served with Sweet Chilli Marie Rose Sauce) (h)*

*Mushroom and Parsley Duxelle  
Puff Pastry Danish*

*Cajun-style Mini Chicken Kebabs (h)*

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**HOT**

*Sliced Roast Sirloin of Beef  
(served with Yorkshire Puddings, Horseradish and a Port Sauce)*

*Baked Salmon en Croute  
(with a Lemon, Thyme Butter Sauce)*

*Rigatoni Pasta  
(Home-made Tomato & Basil Sauce)*

*Roast Herbed New Potatoes*

*Panache of Seasonal Vegetables*

**COLD**

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

*Brie, Asparagus and Artichoke Tart*

*Smoked Bacon and  
Chilli Tomato Bean Salad*

*Tomato and Red Onion Salad  
(with a Pine Nut and Parmesan Pesto)*

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*Passion Fruit Charlotte  
Double Chocolate Gateaux (with an Orange Coulis)  
Selection of English Cheese and Biscuits*

*Tea, Coffee and Mints  
Assorted Breads and Butter*

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**MINIMUM 60 COVERS**

**H.C.B.4 £21.50**

**CANAPES**

*Seafood Kebab served with a Lemon Mayonnaise Dip  
Parma Ham with Mozzarella Cheese & Olive Oil  
Thin slices of French Bread topped with Aberdeen Angus Beef Fillet garnished with  
Dijon Mustard and creamed Horseradish*

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**HOT**

*Thyme & Lemon Rubbed Pork Fillet  
(With Cashew Nuts and Roasted Yellow Peppers)*

*Roasted Leg of Lamb  
(Armoured with Garlic and Rosemary served with a separate Rosemary Jus)*

*Grilled Vegetable Tortellini with spicy Tomato & Coriander Sauce (v)*

*Roasted New Potato Salad with Pickled Fennel & Olive Oil*

*Classic Caesar Salad  
(With Cos Lettuce, Tossed Croutons, Pancetta & Anchovies)*

**COLD**

*Californian Chicken Salad  
(With Mango, Gruyere Cheese and Smoked Ham in a light Vinaigrette dressing)*

*Cajun Spiced Strips of Marinated Salmon  
(Tossed with Cherry Tomato, Beetroot Chips, Crunchy Carrot & Mange Tout)*

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*Luxury Chocolate Gateaux with Rum Cream*

*White & Dark Chocolate Fudge Cake with Double Cream*

*Tea, Coffee and Mints*

*Assorted Bread Rolls and Butter*

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**H.C.B.5 £23.50**

**CANAPES**

*Mixed Dim Sums*

*Chicken Sate with a Plum Sauce (h)*

*Seared Salmon Kebabs with Mixed Peppers (h)*

*Sun-dried Tomato & Stilton Tartlets (v)*

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**HOT**

*Slow Roasted Shoulder of Lamb*

*(With Wild New Forest Mushrooms)*

*Pot Roast Baby Chicken*

*(With Braised Root Vegetables in a light Madeira Sauce)*

*Char-grilled Fillets of Snapper*

*(On Sautéed Fennel and Courgette with a Lemon & Thyme Fish cream sauce)*

*Boulangere Potato*

*Selection of Seasonal Vegetables*

**COLD**

*Marinated Strips of Beef*

*(Garnished with Chargrilled Mediterranean Vegetables & Baby Corn)*

*Tomato, Mozzarella, Basil and Red Onion Pasta Salad*

*(With Green Asparagus and Flageolet Beans in a light Tomato Sauce Dressing)*

*Roasted Red Pepper Salad*

*(With a Confit Tomato, Spinach, flaked Goats Cheese & Herbed Croutons)*

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*Apricot & Raspberry Crumble*

*(Served with pouring Cream)*

*Sachertorte*

*(layered Rich Chocolate Cake covered in Chocolate Glaze)*

*Tea, Coffee and Mints*

*Assorted Bread Rolls and Butter*

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