

HOT AND COLD BUFFET

H.C.B.1 £17.50

CANAPES

Honey Mustard Mini Sausages
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)
Three Bean Salad
(with Dijon Mustard Vinaigrette)

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Apricot Tarts 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 £18.50

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
Mini Cheddar & Potato Wedges with a Roasted Tomato & Chilli Dip

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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

ALL MENU PRICES ARE EXCLUSIVE OF VAT

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*

Roasted Mediterranean Vegetable Mini Kebab (h)

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

*Slices of Home-Smoked Chicken
(with Penne Pasta & Saffron Mayonnaise)*

Brie, Asparagus and Artichoke Tart

*Smoked Bacon and
Chilli Tomato Bean Salad*

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

*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 £22.00

CANAPES

*Tiger Prawns on a Crisp Filo Pastry with Chilli Jam
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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MINIMUM 60 COVERS

H.C.B.5 £24.50

CANAPES

Mixed Dim Sums

Thai Fish Cakes with a Sweet Chilli Sauce
Seared Salmon Kebabs with Mixed Peppers (h)
Sun-dried Tomato & Stilton Tartlets (v)

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)

Sicilian Three Bean with Italian Herbs & Virgin Olive Oil

Pesto Drizzled Roma Tomato Salad
(with a Caramelised Red Onion & Black Olive Caponata)

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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