

DE-LUXE BUFFET MENUS

Menu 1G

On Arrival

Assorted Hot Deep Fried Imperial Thai Meat and Seafood
Dimsums with Hot Chilli Dips and Soy Sauce
(chicken and ginger puffs, seafood in filo pastry, prawn balls,
assorted spring rolls, vegetarian samosas and Thai money bags)

Crown of Roasted Norfolk Turkey Breast with Sage and Onion
Stuffing, Chipolata Sausages and Cranberry Sauce

Poached Paupiettes of River Trout on a Bed of Sherry
and Tarragon Cream Garnished with Curly Endive

Boned Loin of Pork Pot Roasted with Poached Fennel
Sprinkled with Parmesan Shavings, Apple Puree Compote

Hot Diced New Potatoes with Sour Cream
Radicchio and Iceberg Lettuce with Lotus Root Slices
Beef Tomatoes with Olive Dressing
Green Bean and Mushroom Bowl

Raspberry and Redcurrant Filo Tart and Cream
Organic Banana Cake

Wholemeal Rolls and Butter

Coffee and Mints

Menu 2G

On Arrival

Celery Boats with Blue Cheese and Pretzels
Fresh Vegetable Batons with Various Dips
Peanuts, Coconut, Stuffed Olives, Cocktail Gherkins and Crisps
Cheese and Onion Lattice Sausage Rolls

Roasted Canterbury Rack of Lamb on a bed of
Red Currant Wine Jelly with Sliced Spicy Sweet Potatoes

Breaded Breast of Chicken Shallow Fried Accompanied by
a Hongroise Sauce with Marinated Beetroot

Pillows of Scotch Smoked Salmon Filled with Natural Cheese
Flavoured with Dill

Farfalle Pasta Salad
Multi Green Leaf Salad
Sliced Skinned Tomatoes with Onion Rings
Fresh Chunky Coleslaw Salad

A Rich Pot-au-Chocolat
Sliced Seasonal Fruit in Light Syrup with Cream

Assorted Bread Rolls and Butter

Coffee and Mints

Menu 3G

On Arrival

Canapés In Aspic

Mozzarella Cheese and Dill, Tranche of Smoked Chicken,
Triangles of Smoked Salmon and Capers, Anchovies Fillets and Olives,
Spicy Crab on Malt Loaf, Peeled Prawn Cups

Whole Carved Scotch Sirloin of Beef with Freshly Grated Horseraddish Sauce
and Assorted Mustards

Délice of Poached Salmon on a Bed of Creamy Duglere Coulis
Garnished with Oak Lettuce and Wedges of Lime

Dijon Glazed Roasted Guinea Fowl Sliced and Placed
on a Bed of Couscous and Fresh Figs

Barley Risotto Salad
(barley cooked in stock with shrimps, nuts and diced meat)
Dressed Roasted Vegetables Salad
Sugarsnap Peas and Lettuce Bowl
Florida Salad with New Season Radish and Spring Onions

Cherry Mousse Cheesecake

Variety of English and Continental Cheeses with Celery Sticks and Biscuits

French Stick and Butter

Coffee and Mints

All menus served on china, with linen table cloths.
Low number surcharge & for functions over 4 hours - see separate price list.

Menu 4G

On Arrival

Crispy Prawn Parcels

Deep Fried Potato Skins and Sour Dip
Breaded Button Mushrooms with Garlic Sauce
Hot Herbed Chipolatas with French Mustard

Sliced Roasted Boneless Baby Poussin
with Orange, Onion and Pine Kernel Stuffing

Supreme of Poached Scotch Salmon in a Court-Bouillon
Served with a Sauce Verte

Shredded Alyesbury Duck en gelée,
Flavoured with Green Peppercorns and Honey,
Garnished with Segments of Orange and Pink Grapefruit

Hot Buttered Green Noodles
Oriental Vegetable Salad with Sauteed Ladies Fingers
Mixed Lettuce Leaves with Cherry Tomatoes
Caesar Salad
(parmesan, croûtons, anchovies, chopped onions,
garlic, iceberg, cos lettuce and boiled eggs)

Fresh Strawberries and Cream
Toffee Praline Cheesecake

Soft Brown and White Rolls with Butter

Coffee and Mints

Menu 5G

On Arrival

Hot Canapés

Hot Tempura Coated Vegetables with Sour Cream Dip
Goujons of Scampi Tails with Sauce Tartare
Deep Fried Brie Cheese with Cranberry Sauce
Batter Coated Onion Rings with Spicy Dips

Haunch of Home Boiled Ham Basted with Maple Syrup
Studded with Cloves and Garnished with Stuffed Tomatoes

Salpicons of Pheasant Breast Served on a Bed of Pork
Forcemeat and Coated Chaud-Froid

Hot Chicken Supreme in Sauce Bourguignonne (onions, bacon,
carrot batons, bayleaf, thyme and parsley in a red wine sauce)

Potato Salad in Their Skins
Rocket Salad with Sun-Dried Tomatoes
Sweetcorn and Red Bean Mix
Button Mushroom Salad Provençal
Chicory and Raddichio Lettuce

White Chocolate Truffle Torte with Cream

English and European Cheeses with Biscuits

Soft Brown and White Rolls with Butter

Coffee and Mints