

### Menu 1H

#### Italian Buffet

##### Antipasti Selection;

Marinated Button Mushrooms, Rustica Black Olives with Sweet Peppers in Wine Vinegar and Olive Oil, Artichoke Hearts and Bottoms in Vinaigrette Brine, Rock Melon in Wedges with Soft Fresh Figs, Mixed Salad Leaves Surrounded by Mortadella, Salami and Bresaola, Fresh Sautéed Sardines Soaked in a Light Dressing with Sliced Red Onions

Supreme of Chicken Breast Caccatoria  
(chicken cooked in chopped garlic, diced onion, sliced yellow capsicums, fresh plum tomatoes mixed herbs and red wine sauce)

White Veal Stew with Pearl Onions and Flavoured with Grain Mustard

Braised Whole Onions in Rich Bolognese Sauce with Shaved Parmesan

Vegetarian Spinach and Mascarpone Green Lasagne a la Napolitaine

Smoked Bologna Sausages  
(large smoked sausages made of bacon, veal and pork suet, a speciality from Bologna)

Fusilli Pasta Salad with Arrabbiata Sauce  
Carponata Salad  
(aubergines, celery, courgettes, onions, olives, capers and anchovie filets in a sharp tomato puree based sauce)  
Sicilian Sliced Marinated Beef Tomatoes  
Lollo Rosso, Radichio and Assorted Green Lettuce Mix

Lemoncello and Amaretti Torte  
Traditional Italian Tiramisu

Baked Ciabatta Bread and Butter

Coffee and Tea Served with Coconut and Cherry Loaf Cake

### Menu 2H

#### German Menu

##### Canapés

Pumpnickel Rounds with Flaked Herrings  
Thinly Sliced Onion with Prawn Garnish  
Lightly Toasted Rye Bread with Smoked Salmon and Horseradish Cream  
Cocktail Pretzels with Sliced Bavarian Blue Brie  
Cherry Tomatoes Filled with Quark and Chopped Chives  
Glazed Canapés of Folded Slices of Black Forest Ham Topped with Black Grapes

##### Buffet and Barbecue

Deep Fried White Fish in Pretzel Crumbs with a Rich Onion, Garlic and Oregano Dip

Classical German Assorted Bratwurst Sausages Cooked Slowly on the Barbecue

Crusty Roasted Loin of Pork on a Bed of Rhubarb, Celery and Sauerkraut

Odette Potato Salad  
(sliced potatoes soaked in stock covered with shallots pinch of sugar, mustard, vinegar, chives, gherkins black peppers and cherry tomatoes)  
Peppered Brie and Radicchio Salad  
Garnished with White Asparagus  
Thinly Sliced Red Cabbage with Smoked Cheeses  
Poached Fennel and Celery Salad with Cheese Shavings  
Bean and Lettuce Salad with Fried Bacon Topping

Flaked Chocolate, Red Cherries, Quark and Pumpnickel Trifle  
Rich Bavarian Mousse

Heavy Granary Bread and Butter

### Alternative Vegetarian Dishes

Mushroom Stroganoff  
Vegetable Moussaka  
Cassoulet of Beans, Tomatoes, Peppers and Root Vegetables  
Braised Fennel with Shaved Parmesan  
Haricot Boston Beans  
Celery and Leek Rémooulade  
Bombay Aloo with Carrots  
Stuffed and Glazed Aubergines  
Wholemeal Vegetarian Patties  
Baked Italian Semolina Gnocchi  
Buckwheat Pancakes Filled with Spinach au Gratin  
Savoy Cabbage, Apple and Sultana Strudel  
Baked Stuffed Capsicums  
Courgette and Celery Baked Flan  
Vegetarian Casserole

(the above dishes can substitute meat dishes in any of our menus)

All menus served on china, with linen table cloths.  
Low number surcharge & for functions over 4 hours - see separate price list.  
Other International Buffets on request - eg Indian, Chinese, American etc.