

BUFFET MENUS

Listed below is a selection of hot dishes suitable for a Buffet Lunch or Supper. A choice of three dishes one to be a vegetarian option, a selection of salads or vegetables and a choice of three sweets with coffee is £36.50. Should you prefer a sit-down three-course meal you can choose a starter from the Dinner Menus and add this to your menu price.

BUFFET MAIN

Lemon Couscous with Black Olive, Fresh Herbs &
Sautéed Chicken, Basil Oil Dressing

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Polenta with Roquefort, Sun Blush Tomatoes,
Coarsely Chopped Herbs & Roasted Red Peppers

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Salmon, Prawn & Chilli Paella with
Chorizo Sausage & Green Beans

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Beef Stroganoff with Braised Rice

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Corn Fed Chicken with Tomato,
Basil and White Wine

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Oyster & Shitaki Mushroom Stroganoff
served with Braised Rice

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Ragout of Seafood & Wild Mushrooms
in a White Wine & Herb Sauce

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Turkey Cooked with White Wine & Cream
served with Mixed Vegetables & Chestnuts

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Mushroom and Cashew Nut Wellington
with Blanched Leaves & Tomato Coulis
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Cauliflower, Chickpea & Spinach Madras
served with Yoghurt & Green Rice
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Lamb Provençale served with a
Lemon & Thyme Risotto

BUFFET DESSERTS

Passionfruit Soufflé Glacé with a
Warm Passionfruit Coulis
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Apple Tart Tatin served with
Crème Fraîche Flavoured Calvados
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Individual Summer Puddings served
with a Compote of Summer Berries
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Blueberry Parfait served
with an Orange & Lime Coulis
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Chocolate & Bourbon Whisky Tartlet
served with Double Cream
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Lemon Brûlée Tart served
with Oranges in Caramel