

Cold Buffet Menus

Evening Buffet

BRONZE

£12.50 per person

Selection of Sliced Cold Italian Meats
Selection of Open or finger Sandwiches on white, ciabatta and foccacia breads
Organic vegetable crisps
Choice of Salads, Caesar, Greek, tomato and red onion
Selection of olives
British and French cheeses with bread and chutneys
Chocolate Brownie with Marinated Cherries

SILVER

£15.50 per person

Parma Ham with marinated celeriac, white truffle oil
Beetroot Cured Gravavlax with Dill Mayonnaise
Caesar Salad, Pickled Anchovies and Garlic Bruchetta
Mixed Bean and Pulse Salad with Shallots 'Three Ways'
Warm Potato Salad
Poached Salmon Salad, Lime Crème Fraiche
British and French cheeses with bread and chutneys
Chocolate Brownie with Marinated Cherries

GOLD

£18.50 per person

Foie Gras Parfait with Red Onion Chutney
Orange, Chicory with Gorgonzola Salad
Smoked Salmon Plate 'Classically Garnished'
Oysters with Sherry Vinegar Shallots
Warm Potato Salad
Tomato, Mozzarella, Basil Salad
Poached Salmon Salad with Lime Crème Fraiche
Mixed meats, Parma ham, Roast beef, honey roast ham
Chocolate Brownie with Marinated Cherries
Sicilian Lemon Tart
Selection of European Cheeses with Pickles and Home made Breads

Hot Buffet Menus **Evening Buffet**

Bronze

£12.50 per person

Roast loin of suckling pig, apple and sage compote
The 'Perfect' fish pie, Dijon mustard Mash
Chateau Potatoes
Mange tout with sun dried tomatoes
Glazed Broccoli with herbed breadcrumbs and toasted almonds
Green Beans with buttered shallots

Tropical Fruit Salad with Honey, Ginger and Lime, Passion fruit Clotted Cream

Silver

£15.50 per person

Lancashire hot pot, rosemary layered potatoes
Braised beef 'bourguignon' caramelised onions and mushrooms, smoked bacon lardons
The 'Perfect' fish pie. Dijon mustard Mash
Pilaf Rice
Chateau potatoes
Mange tout with sun dried tomatoes and shallots
Glazed Broccoli with herbed breadcrumbs and toasted almonds

Bread Selection

Olive, Pain de Campagne, Potato and Rosemary, Walnut and date

Tropical Fruit Salad with Honey, Ginger and Lime, Passion fruit Clotted Cream
Bitter chocolate tart with Raspberry Crème Fraiche

Gold

£18.50 per person

Coq au Vin
Roast loin of suckling pig, apple and sage compote
Confit duck legs with onion and rosemary marmalade
The 'Perfect' fish pie. Dijon mustard Mash

Roquefort cheese 'Dauphinoise'

Boulangere potatoes

Pilaf Rice

Mange tout with sun dried tomatoes and shallots
Green Beans with buttered shallots

Bread Selection

Olive, Pain de Campagne, Potato and Rosemary, Walnut and date

Tropical Fruit Salad with Honey, Ginger and Lime, Passion fruit Clotted Cream
Bitter chocolate tart with Raspberry Crème Fraiche
Selection of European Cheeses with Pickles and Home made Breads

Main Course Buffet

Cold

Selection of 10 Dishes £20.00 per person
Selection of 15 Dishes £25.00 per person
Selection of 20 Dishes £30.00per person

Selection of Sliced Cold Meats
(Bayonne ham, honey roast ham, rare sirloin of beef, chorizo, milano Salami)
Organic vegetable crisps
Choice of salads
(Caesar, Greek, tomato, mozzarella, and red onion)
Grilled Marinated Provençal Vegetables
(peppers, aubergines, artichokes, courgettes)
Beetroot Cured Gravdax with Dill Mayonnaise
Chicken, Leek and Grain Mustard 'Pie'
Mixed Bean and Pulse Salad with Shallots
Potato Salad, with Mustard and Chive Vinaigrette
Orange, Chicory with Gorgonzola Salad
Duck and Orange Pate with Brioche 'Melba' Toast
Tomato, Mozzarella, Avocado and Basil Salad
Selection of olives and cornichones
Oysters with Sherry Vinaigrette
Foie Gras and Chicken Liver Parfait
Selection of Open or finger Sandwiches on white, ciabatta and foccacia breads
Caesar Salad, Pickled Anchovies and Garlic Bruchetta
Poached Salmon Salad, Lime Crème Fraiche
Smoked Salmon Plate 'Classically Garnished'
Sun blushed tomato salad

Bread Selection

Olive, Pain de Campagne, Potato and Rosemary, Walnut and date

Desserts

Selection of fresh fruit tartlets
Tropical Fruit Salad with Honey, Ginger and Lime, Passion fruit Clotted Cream
Bitter chocolate tart with Raspberry Crème Fraiche
Selection of European Cheeses with Pickles and Home made Breads
Glazed 'Sicilian' lemon tart with fresh raspberries
Passion fruit delice.
Hot 'Brie' with Thyme, Garlic and Crusty French Bread

Main Course Buffet

HOT

Selection of 3 main course choices 2 Potato and Vegetable choices and 2 dessert choices

£20.00 per person
Selection of 4 main course choices 2 Potato and Vegetable choices and 3 dessert choices
£25.00 per person
Selection of 6 main course choices 2 Potato and Vegetable choices and 4 dessert choices
£30.00 per person

Main Courses

Roast loin of suckling pig, apple and sage compote
Braised beef 'bourguignon' caramelised onions and mushrooms, smoked bacon lardons
The 'Perfect' fish pie, Dijon mustard Mash
Lancashire hot pot, rosemary layered potatoes
Coq au Vin
Roast loin of suckling pig, apple and sage compote
Confit duck legs with onion and rosemary marmalade
Honey Roast Gammon Joint

Potato / Rice

Boulangere potatoes
Pilaf Rice
Chateau potatoes
Roquefort cheese 'Dauphinoise'
Buttered New Potatoes

Vegetables

Mange tout with sun dried tomatoes
Glazed Broccoli with herbed breadcrumbs and toasted almonds
Ratatouille
Green Beans with buttered shallots
Cauliflower Cheese with D'jon Mustard

Bread Selection
Olive, Pain de Campagne, Potato and Rosemary, Walnut and date

Desserts

Selection of fresh fruit tartlets
Hot Fruit Crumble with Crème Anglaise
Bitter chocolate tart with Raspberry Crème Fraiche
Selection of European Cheeses with Pickles and Home made Breads
Glazed 'Sicilian' lemon tart with fresh raspberries
Passion fruit delice.
Hot 'Brie' with Thyme, Garlic and Crusty French Bread
Tropical Fruit Salad with Honey, Ginger and Lime, Passion fruit Clotted Cream