## BUFFET MENU

## Starter / Salad Selections (please choose 3 from the below section)

## Soup

Creamy mushroom

Butternut squash and coconut
Tomato and basil

Green peas and ham
Leek \& potato

Miso and seaweed

## Salads

Caesar salad with soft egg

Marinated beetroot, goat cheese \& pecan salad
Roast vegetables, Lentil and quinoa salad

New potato and boiled egg salad
Cold cuts and Pasta salad

Mediterranean vegetable
Marinated beetroot \& Goat salad

Leek and cheese tart

Greek salad with feta cheese
Halloumi and roasted vegetables salad

Italian soft leaf salad with honey mustard dressing
L.ONDON

## BUFFET MENU

Hot Food Selections please choose 3 ( 2 meat and 1 Veg)
Pan fried Salmon, capers \& cream sauce
Mushroom ravioli with sage and butter sauce (V)
Lamb tagine with couscous
Chicken Jalfrezi with steamed basmati
Stir-fried Beef fillet strips noodles and Asian greens
Fish goujons and tartar sauce and chips
Charcoal grilled Chicken breast with pan gravy \& mashed

Slow cooked pork belly with adobo sauce and sautéed new potatoes
Mini burger sliders with chips
Aubergines \& chickpeas stew (V)
Baked pasta shells, mushroom cream, paprika, peepers \& courgettes(V)
Wild rice with garlic butter
Herbs roasted new potatoes
Balsamic and honey glazed root vegetables
Steamed Seasonal vegetables (V)

## BUFFET MENU

## DESSERTS Selections (please choose three option)

CRÈME BRULEE
TRADITIONAL TIRAMISU
APPLE TART AND CUSTARD
BERRY CHEESE CAKE
MIX FRUIT TART
CHOCOLATE CAKE
EXOTIC FRUIT SALAD
MIX MOUSSES IN POTS
PROFETIROLES WITH CHOCOLATE SAUCE
MINI RED VELVET CAKE AND CHANTILLY CREAM MIX FRUIT, BERRY AND VANILA CREAM MERINGUE ROLL
VICTORIA SPONGE MINIS
CHOCOLATE BROWNIES SLICED
CLASSIC LEMON TARTLETS
CARROT CAKE
VANILLA PANNACOTTA IN POTS

THE MANDEVILLE

THE MANDEVILLE

