

### **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

#### <u>Salads</u>

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



### **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** 



