



## Sample Buffet Menus

(25 covers minimum; subject to market availability)

### Menu @ £17.50

Roasted Mediterranean Vegetables on Puff Pastry with Feta Cheese and Sunflower Seeds  
Sugar Baked Virginia Ham glazed with Dijon Mustard, Honey and Cloves  
Poached Roulade of Chicken stuffed with Green, Red and Yellow Peppers  
Tomato, Mozzarella and Basil Salad with Olive Oil and Balsamic Vinegar  
Assorted Green Leaf Salad  
New Potatoes served warm with Olive Oil, Basil and freshly ground Peppercorns

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Open French Apple Flan,  
served with Double Cream

**OR**

Lemon Tart

### Menu @ £20.00

Roasted Mediterranean Vegetables on Puff Pastry with Feta Cheese and Sunflower Seeds  
COLD MEAT PLATTER:  
Roast Pork with a Herb Crust  
Sugar Baked Virginia Ham glazed with Honey, Dijon Mustard and Cloves  
*Served with our Home-Made, Organic Crab Apple Jelly*  
Chicken Fillets char-grilled, served with a Honey, Lemon, slightly Chilli Salsa  
Penne Pasta with Home-Made Pesto  
Mixed Leaf Salad  
New Potato Salad with Boiled Egg, Red Onion, Parsley and Mayonnaise

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Chocolate Mousse **OR** Strawberry Open Flan

### Menu @ £25.00

Roasted Mediterranean Vegetables on Puff Pastry topped with Goat's Cheese and Pine Kernels  
Assorted Seasonal Mushrooms sautéed with Garlic, Parsley, White Wine and Butter  
Poached Scottish Salmon served with a Lemon Mayonnaise  
Roast Sirloin of Beef (served pink) with Horseradish  
Sugar Baked Virginia Ham glazed with Dijon Mustard, Honey and Cloves  
Couscous with Sun-Blush Tomatoes  
Assorted Green Leaf Salad  
Seasonal Tomatoes with Basil, Olive Oil and freshly ground Peppercorns  
New Potato Salad with Boiled Egg, Red Onion, Parsley and Mayonnaise

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Profiteroles with Chantilly Cream and Chocolate Sauce  
**OR** Chocolate Mousse **OR** Strawberry Open Flan

Filter Coffee and Chocolate Mints @ £1.50 per person  
Wine List (and Non-Alcoholic Beverages) Available

10% Service Charge

£5 deposit required per person