

Buffet Menu

Buffet One £15.00

2 starters, 2 cold main courses, 1 hot main course, 1 dessert

Buffet Two £19.95

2 starters, 2 cold main courses, 2 hot main courses, 2 desserts

Buffet Three £25.00

3 starters, 2 cold main courses, 3 hot main courses, 2 desserts

Buffet Four £29.95

4 starters, 3 cold main courses, 3 hot main courses, 3 desserts

A selection of freshly baked mini bread is served with every buffet options

Cold starters

Grated carrots, poppy seeds and fresh flat parsley

Tabbouleh with cous cous, roasted cherry tomatoes, cucumbers, olives, red peppers, mint and lemon juice

Grilled Mediterranean vegetables marinated in extra virgin olive oil, rosemary and thyme and baby mozzarella

Classic caesar salad with little gem lettuce, croûtons, caesar dressing, boccherini (pickled anchovies) and freshly grated parmesan

Puy lentil salad with celery, spring onions, grated carrots, freshly chopped herbs and feta

Caprese with tomatoes, mozzarella di buffalo, fresh herbs and sweet basil pesto

New potatoes and green bean salad, sundried tomato mayonnaise

Greek salad with feta, tomatoes, cucumber, peppers and marinated olives

Salmon, pasta and herb salad with dill and lemon crème fraiche

Freshly grilled shredded tuna nicoise with lettuce, green beans, tomatoes, olives and soft eggs

Butter bean and chorizo salad with fresh coriander and mint

Thornham oysters (4 per person) with shallots vinegar and lemon juice (£5.00 supp)

Cold main courses

Slow poached salmon side with basil mayonnaise

Cold meat platter with Serrano ham, parma ham, honey roast ham, turkey breast, rare roast beef, chorizo dulce, duck breast

Chargrilled corn fed chicken supreme with lemon and thyme, garlic and olive oil

Cold roast beef in Yorkshire pudding, horseradish sauce and rocket salad

Thai pork satay kebabs with peanut and coconut sauce

Cajun roasted duck with noodle salad

Poached lobster and homemade mayonnaise (£8 supp)

Roast ham on the bones served with mustard mayonnaise

Hot main courses

(all the following main courses are served with a selection of seasonal vegetables and potatoes):

Chargrilled corn fed chicken supreme with lemon and thyme, garlic and olive oil

Confit of duck leg with bacon, lentil and carrot stew

Lamb Navarin with garlic, carrots, peas and green beans cooked in red wine sauce

Garlic and bacon roasted Pollack, tomato confit and sautéed courgette

Sirloin beef Teriyaki served with medium, stir fry carrot, peppers, spring onions, mange tout and shitake mushrooms, steamed jasmine (£5.00 per person supplement)

Thai red chicken curry with bamboo shoots, aubergine, coconut milk, red chillies and fresh coriander, steamed jasmine

Herb crusted salmon served with clam and mussel broth

Roast topside of beef with roast potatoes, Yorkshire pudding and homemade gravy

Vegetarian

Caramelised onion tart and local cheese (v)

Pasta with roasted cherry tomatoes, courgette and baby mozzarella (v)

Lasagne of seasonal vegetables, red lentils and white cheese sauce

Baked aubergine with tomato sauce and parmesan (v)

Homemade dessert

Sticky toffee pudding with clotted cream and butterscotch sauce

Chocolate roulade with Chantilly cream and raspberry coulis

French pancake with orange sauce and cream

Bittersweet chocolate and mandarin mousse

Fruit Platter

Lemon meringue tart with berry compote

Rum and raisin ice cream with toffee sauce and bananas

Banoffee pie