

Autumn & Winter Buffet Menus

Suitable for standing fork buffets. Seated supplement per delegate.

Menu 1

Hungarian beef goulash with paprika, gherkins, beetroot
Root vegetable dauphinoise (v)
Salmon topped with pecorino, rosti potato, herbs & red pepper coulis
Pilau rice (v)
Green beans with button mushrooms (v)
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Gingerbread cake, rose & cardamon mascarpone

Menu 2

Chicken, leek and chestnut mushroom pie
Kedgerree - smoked haddock curried rice fishcake, light curried sauce
Caponata stuffed red & yellow peppers with goats cheese (V)
Mustard mashed potatoes (V)
Roast root vegetables (V)
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Lemon curd pudding, orange custard

Menu 3

Beef parmentier
Char grilled aubergine, chick pea & tomato spinach (V)
Provençal fish stew with rouille & Gruyère
Parsnip mash (V)
Creamed Savoy with diced vegetables (V)
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Hot apple charlotte, fresh nutmeg custard
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Selection of cheese

Menu 4

Lamb and meatball tagine
Lemon and coriander couscous
Spicy chickpeas with spinach
Salmon parcels with minted yoghurt
Green leaf salad with a citrus dressing
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Spiced apple crumble with cinnamon custard

Menu 5

Indian style chicken, mini poppadoms and raita
Cornish fish pie
North African stewed root vegetables served with flat bread
Coconut rice
Seasonal winter vegetables
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Sticky toffee pudding, toffee sauce and pouring cream

All menus are served with artisan breads from our in house bakery.

Add a cheese table to your buffet for an additional charge per delegate.