

Spring & Summer Buffet Menus

Each menu is suitable for standing fork buffets. Seated suppliment per delegate.

Menu 1

Poached Scottish Salmon NiÁoise with green beans, olives and new potatoes

Chicken, avocado, crisp pancetta salad with a thick basil dressing

Tomatoes stuffed with aubergines, Taleggio and herbs New potato salad with tartare vegetables

Beetroot and watercress salad with fresh horseradish

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White chocolate and raspberry mousse and dark chocolate biscotti

Menu 2

Thai Coronation chicken with mango, coconut and coriander

Salmon and prawn farfalle with basil chili and olive oil Indonesian wild rise with spring onions, carrots and red pepper

Crunchy coleslaw with herbed vinaigrette Spinach, walnut and olive puff pastry parcels Mixed leaf salad with mint yoghurt dressing

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Strawberry and vanilla meringue parfait

Menu 3

Lamb, peppers and Mediterranean vegetables in a light tomato sauce

Haddock crab and prawn fishcakes

Tomato, macaroni with Lincolnshire Poacher cheese Herb and lemon couscous

Mixed leaf salad with cucumber, tomatoes and Moroccan dressing

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Chocolate and orange cheesecake with spiced biscuits

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

Add a cheese table to your buffet for a per delegate supplement.