

Cold Buffet Menu

Menu 3

From the Buffet

A collection of seasonal shellfish displayed from a giant clam ice sculpture
Whiskey glazed York ham carved at the buffet table, with a fresh Cumberland sauce
Medallions of contra fillet of beef latticed with fresh asparagus,
glazed and served from mirrors with a homemade hollandaise



Bowls of assorted sweet tomatoes, avocado, buffalo mozzarella, red onion and fresh basil
drizzled in balsamic syrup

Roasted Mediterranean vegetables with couscous

Caesar salad with anchovies, herby croutons, shards of fresh parmesan

Served with an authentic Caesar dressing

New potatoes in mint & chive butter



Two desserts of your choice inclusive

Coffee and mints

Your Choice Of Starters

Page 1

Charentais melon fan with a leaf of Parma ham, drizzled with balsamic oil

Fresh English asparagus with shards of crispy pancetta, caramelized red onion,
flakes of fresh parmesan and served with a balsamic syrup
(Supplement for out of season English asparagus)

Retro prawn cocktail

Coquille St. Jacques

Potted shrimps on olive toast with rocket and fresh lemon

Fan of avocado with crispy pancetta, buffalo mozzarella and a balsamic syrup

A leafy salad of gorgonzola, smoky bacon, avocado
and roasted red onion laced with a citrus dressing

Italian platter consisting of salami, Parma ham, melon fan, buffalo mozzarella, olives and sun
dried tomatoes garnished with basil
(Can be served individually or one platter per table)

Goat's cheese on a crispy olive croute topped with onion chutney and rocket

Your Choice Of Starters

Page 2

Austin-Fell pate with Cumberland sauce, garnished with leaves and cherry vine tomatoes,
served with Melba toast

Darne of poached salmon with a leaf of smoked salmon
With fresh leaves and a lemon and chive mayonnaise

A salad of rocket and pea shoots with crispy duck, shards of cucumber and spring onion,
caramelized orange segments, drizzled with a jammy hoisin sauce

Warm smoked haddock soufflé wrapped in smoked salmon
served with a citrus hollandaise

A variety of freshly made hot soups to order

Chilled Gazpacho served with ramekins of diced red onion, trio of peppers and celery

Chilled cucumber and dill soup

Your Choice Of Desserts

Chocoholics

Individual chocolate soufflé cake

Tiramisu in a glass

Coffee & chocolate espresso mousse topped with whipped cream and chocolate flakes

Served in a demi-tasse coffee cup

White and dark chocolate mousse

Mint chocolate mousse

Chocolate brownies with bitter sweet chocolate sauce & vanilla pod ice cream

Chocolate and raspberry roulade

Chocolate pruneaux and Armagnac gateaux

Amaretto truffle

Baked chocolate cheesecake

Black forest roulade

Your Choice Of Desserts

Fruitees

Lemon meringue roulade

Strawberry pavlova or individual meringue nests

Individual summer puddings with clotted cream

Orange boodles fool

Eton mess

Tarte au citron individual or whole

Fresh lime tort

Raspberry and frangipane tart

Baked banoffi cheesecake

Individual strawberry cheesecake

Individual elder flower and lemon mousse

Old favourites

Individual sticky toffee puddings with pecan and toffee sauce

Lemon and treacle tart with crème Anglaise

French apple tart with cream or ice cream

Individual bread and butter puddings

Exotic fresh fruit salad in a stock syrup

Individual crème brule with summer berries

Profiteroles filled with strawberry cream and topped with chocolate fudge sauce