

BUFFET'S

MAIN COURSES – MEAT – COLD

Selection of fine Charcutterie with Greek Olives, House Chutney's and Artisan Breads

Supreme of Chicken, Stuffed with Ricotta, Wrapped in Prosciutto with Oven Dried Vine Tomatoes, Pistachio and Rocket Pesto

Traditional English Mustard and Demerara Glazed Joint of Ham

Rolled Pork Loin Stuffed with Lemon Zest, Pine Nut, Sun Blush Tomatoes and Raisins

Smoked Duck Breast with a Mango, Celery and Pea Shoots and Walnut Dressing

MAIN COURSES – MEAT – HOT

Roasted Cannon of Lamb with a Redcurrant Jus and Golden Leeks

Chargrilled Chicken Breast with Wood Smoked Artichokes, Baby Beets, French Beans and a Light Thyme and Madeira Sauce

Loin of Pork with Calvados Cream Reduction and Caramelised Cox's Apples

Breast of Duck in a Coconut Cream Sauce and Lotus Root Chips

Supreme of Chicken with Wild Mushroom Ragout and Truffled Tagliatelle

Moroccan Spiced Lamb with Saffron and Fragrant Rosewater served with Jewelled Fruit and Nut Couscous

Hoisin Glazed Pork with an Oriental Gravy on Wok Fried Vegetables

Chargrilled Rump of Lamb with Pine Nut Tabouleh and a Harissa Dressing

Seared Fillet of Beef with Watercress, Roasted Vine Tomatoes and Béarnaise Sauce

MAIN COURSES - FISH & SHELLFISH – COLD

Seared Tuna, Rolled in Wasabi and Soft Herbs with a Sweet Chilli and Glass Noodle Salad

Crayfish Cocktail served in Martini Glasses with Fresh Mango

Citrus and Dill Cured Side of Gravavlax with a Sweet Mustard Dressing

Assiette of Fruit de Mer with Smoked Fishes, King Prawns, Crab and Oysters and a Selection of Dressings

Chargrilled Sword Fish Steaks with a Papaya and Tomato Relish

MAIN COURSES - FISH & SHELLFISH – HOT

Haddock and Salmon Fish Cakes, Wilted Spinach and a Champagne and Chive Sauce

Pan Fried Sea Bass with Roasted Mediterranean Vegetables and Salsa Verde

King Prawns in a Vermouth Cream Sauce served with Pilaff Rice

Chargrilled Tuna Steaks in a Chilli Tomato Dressing with Olives, Roasted Rattle Potatoes and French Beans

MAIN COURSES - VEGETARIAN – HOT

Feta, Spinach and Red Pepper Tart

Sweet Potato, Portobello Mushroom, Spinach and Taleggio Gratin

Roasted Capsicum Peppers Stuffed with Cherry Tomatoes, Basil,
Goats Cheese and Melted Buffalo Mozzarella

SALADS

Zesty Couscous with Pistachios and Dried Fruits

Watercress, Slow Roasted Vine Tomato and Rocket Salad

Carrot and Poppy Seed and Hazelnut Salad

Salt Crushed Rosemary New Potatoes

Chargrilled Mediterranean Vegetable Salad

Truffled Potato Dauphinoise

Tabouleh Jewelled with Pomegranate

Smoked Chicken Caesar Salad

Pear, Pine Nut and Crumbled Goats Cheese Salad

Green Salad with Chargrilled Asparagus

Cherry Tomato, Penne and Pesto Salad

Feta, Watermelon and Mint Salad

Baby potato salad with crème fraiche and chives

PUDDINGS

Vanilla Pannacotta Summer Berry Compote

Pimms Trifle Served in Martini Glasses

Individual Ramekins of Rhubarb and Custard Crème Brulee

Valhrona Chocolate Mousse Cake with Red Fruit Compote

Rhubarb and White Chocolate Cheesecake

Sharp Lemon Tart with Candied Zest

The “Chocoholics” Brownie with Chocolate Ganache

Shot Glasses or Tumblers of Assorted Desserts to include Jellies,
Mousses and Brulee Creams

Fresh Fruits Including Mango, Pineapple, Papaya, Kiwi, Strawberries, Raspberries,
Blueberries, Passion Fruit, Cape Gooseberries and Lychees

A Selection of Delicious Cheeses with Seeded Wafers, Figs, Dates, Apricots,
Grapes and Celery with Muscat Grape Chutney

PUDDINGS – SERVED WARM

Blackberry and Almond Tart with Calvados Anglaise

Bread and Butter Pudding with Apricot Glaze

Baked Apples Stuffed with Crushed Amaretti and Dried Fruits,
Vanilla Bean Ice Cream