

# *Buffet Sample Menu*

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## *Hot Dishes*

**Slow-Roasted Lemon & Thyme Chicken pieces with New Potatoes**

**Fish Pie topped with Creamy Mash**

**Mini Fish and Chips**

**Hot Chilli and Rice**

**Beef Bourginon and Rice**

**Roasted Mediterranean Vegetable Caponata [v]**

**Malaysian Chicken (mild) with pineapple**

**Sweet and Sour Pork with Rice**

**Lamb Tagine and Rice**

**Homemade Vegetable Lasagne [v]**

**Coq au Vin with New Potatoes**

**Homemade Lasagne**

**Cottage Pie**

## *Cold Dishes*

**Vegetarian Pizza Slices [v]**

**Gala Pie**

**Cold Sliced Meat Platter with Mixed Sauces**

**Selection of Breads**

**Filled mini Yorkshire Puddings**

**Hog Rolls with Sage & Apple or Beef & Horseradish**

**Chicken Satay sticks**

**Spicy Chicken Wings**

**Mini Cornish Pasties**

**Seasonal Quiches/Flans**

**Gardeners Paté with Flatbread**

**Feta Cheese and Black Olive Pasta Salad**

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## *Salad & Vegetables*

Chunky Chips [v]

Hot New Potatoes with a Herb Butter [v]

Couscous Salad with Roasted Vegetables [v]

Pasta & Herb Salad with a Honey and Mustard Dressing [v]

Mixed Leaf Salad [v]

Waldorf Salad [v] [n]

(Pineapple, Apple, Celery, Sultana & Walnuts)

Tomato & Red Onion Salad with Balsamic Dressing [v]

New Potato Salad with a Chive Mayonnaise [v]

Rice & Peanut Salad [v]

Red Coleslaw with Fresh Parsley [v]

Rice and Peanut Salad [v]

## *Desserts*

British Cheese Platter with Grapes, Celery and Biscuits

(£1 supplement)

Homemade Trifle

Tarte au Citron

Chocolate Brownie and Cream [n]

Profiteroles with a Toffee Sauce

Fresh Strawberries and Cream

(seasonal)

Fruit Crumble and Custard

Deep-Filled Apple Pie and Custard

Seasonal Fruit Salad

## *Extra Dishes*

Roast Rib of Pink Beef and Horseradish

Whole Cold Dressed Salmon

## *Additional Items*

Damask White Cloths for dining tables - £15.00

Corkage £7.00 per bottle

Bucks Fizz & Pimms available on request

*Allergen chart available on request.*