



Buffet Menus

Our Buffets are served with standard items as below and we ask you to choose other dishes which are priced individually:

STANDARD BUFFET ITEMS:

- Vine tomato and roasted red onion salad with parmesan shavings and balsamic dressing
- Homemade coleslaw made with organic mayonnaise
- New potato and chive salad
- Nicoise salad
- Cous cous with coriander cress and mediterranean vegetables
- Fresh baked bread basket

MAIN DISHES:

- Chicken cooked in a mango curry sauce
- Swedish meat balls in a roasted tomato sauce
- Beef and mushroom stroganoff
- Honey glazed cider cooked ham
- Continental meat platter with pickles
- Salmon fillets with asparagus
- Thai style fish cakes with chilli dipping sauce
- Platter Danish open sandwiches
- Tomato and mozzarella quiche (V)
- Spinach and potato pakoras (V)
- Cream cheese Jalapeno peppers (V)
- Mixed vegetable dim sums (V)
- Vegetarian lasagne (V)



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BUFFET MENU CONTINUED:

DESSERTS:

- Glazed lemon tart with clotted cream
- Warm apple and blackberry crumble with vanilla custard
- Amaretto chocolate cheese cake
- Bitter chocolate tart with orange cream
- Raspberry & rhubarb frangipan
- Creme brulee with homemade lavender shortbread biscuits
- Fresh fruit salad (season depending)

Extra dishes can be added at any time please ask your event manager for costs