



BUFFET MENUS

Hot Buffet £37.50 per person

Minimum of 20 people

Main courses

Please select two from the following list

Steak, Guinness and Mushroom Pie

Honey and Herb Roasted Shank of Lamb

Thai Green Chicken and Aubergine Curry

Welsh Rarebit Glazed Cod with a Tomato and Basil Compote

Fillet of Salmon with a Crayfish and Chive Sauce

Fillet of Hake with Seafood Chowder

Wild Mushroom Stroganoff (V)

Mediterranean Vegetable Lasagne (V)

Spinach gnocchi with Artichoke, Pine Nuts and Creamed Fennel (V)

With your main courses please select one of the following potato, polenta or rice dish and a vegetable dish or the house mixed salad

Creamed potato, Parsley New Potato, Garlic and Rosemary Polenta, Vegetable Pilaff

Medley of beans, Seasonal Market Vegetables, Buttered Broccoli, Honey Glazed Carrots,

House Mixed Salad

Buffet Menu Desserts

Chocolate Truffle Cake with Fruit Compote and Light Ganache

Treacle Sponge Pudding with Stem Ginger Custard

Amaretto Crème Brûlée, Almond Sable Biscuit

Exotic Fresh Fruit Salad with Cream or Ice Cream

Freshly Brewed Coffee, Tea and Herbal Teas

Cold buffet £47 per person

Dressed Loch Duart Salmon

Honey Glazed Gammon Port and Orange Jelly

Rare Roasted Scottish Beef, Horseradish Cream

Seafood and Shellfish Cocktail with Rouille

Sun Blushed Tomato, Courgette and Parmesan Tart (v)

Salads

Hot buttered New Potatoes or Heritage Potato, Spring Onion and Pommery Mustard

Antipasti of Grilled Mediterranean Vegetables

Buffalo Mozzarella, Heritage Tomato and Basil

Feta Cheese, Blood Orange, Baby Gem and Pomegranate

Seasonal Mixed Leaf Salad

Desserts and Cheese

Classic Vanilla Crème Brûlée

Lemon Cake with Crème Fraîche and Blackberries

Exotic Fruit Salad with Chantilly Cream

British and French Artisan Cheeses, Savoury Biscuits, Fruit Bread, Grapes, Celery and Dates

Freshly Brewed Coffee, Tea and Herbal Teas

All produce is seasonal, if it can't be sourced an alternative will be provided. dishes may contain, directly or indirectly, nuts or nut products.

Please advise of any allergen or dietary requirements in advance.

A committee suggested gratuity at 10% will be added to your final bill.