

Light fork winter buffet menus

£22.50 per person

Additional dishes can be added to the buffets listed below – please ask for more details

Buffet One

Beef cooked in beer, baby onions and pancetta
Saint Andrea onion, baby spinach and blue cheese tart (v)

Salads

Roasted beetroot, rock chive and aged balsamic
Thyme roasted potatoes
Tossed green salad, crisp croutons

Tomato foccacia bread

Pudding

Lemon posset and shortbread

Buffet Two

Tagine of lamb, tomato, apricots and almonds
Goat's cheese and potato terrine, macadamia nut pesto (v)

Salads

Minted cous-cous
Warm new potato and grain mustard
Watercress, red chard and cipriani dressing

Warm Ciabatta

Pudding

Coconut and mango rice pudding

Buffet Three

Cumberland sausages, creamed potato, sticky onion jus
Cumin scented chick peas, baby spinach (v)

Salads

Fennel and carrot coleslaw
Plum tomato, red onion and basil salad
Dressed cos lettuce hearts

Chunks of bloomer

Pudding

Potted chocolate with fresh raspberries

Buffet Four

Sautéed chicken breast, sherry, mushrooms and tarragon cream
Spinach, broad bean and artichoke (v)

Salads

Pine nut and pesto cous cous
Baby mozzarella and sunblushed tomatoes
Buttered new potatoes and chive batons

Roasted onion bread

Pudding

Marscapone and amaretti tiramisu

Buffet Five

“Fish and chips” in a cone, tartare sauce
Pisaladiere of caramelised onions and roasted vegetables (v)

Salads

Rocket and parmesan salad
Green bean, sweet cured bacon, shallot dressing
Bavarian potato salad

5 seeded granary loaf

Pudding

Red wine poached pears, cinnamon Chantilly cream

***We cannot guarantee that these dishes have been
prepared in a nut free environment***