

Light fork buffet menus

£22.50 per person

Additional dishes can be added to the buffets listed below

Buffet One

Rare roasted beef, wild rocket and parmesan shavings
Saint Andrea onion, baby spinach and blue cheese tart (v)

Salads

Roasted beetroot, rock chive and aged balsamic
Potato, pancetta and avocado
Tossed green salad, crisp croutons

Tomato Focaccia bread

Pudding

Lemon posset and shortbread

Buffet Two

Poached river salmon “a la russe”, green mayonnaise
Goat’s cheese and potato terrine, macadamia nut pesto (v)

Salads

Cucumber, dill and natural yoghurt
Warm new potato and grain mustard
Watercress, red chard and cipriani dressing

Warm Ciabatta

Pudding

English strawberries and vanilla Chantilly

Buffet Three

Award winning “Montgomery Cheddar” ploughman’s served with
various pickles and accompaniments (v)
Honey roasted Wiltshire dry cured ham

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

Cornfed chicken Caesar salad, parmesan croutons
Spinach, broad bean and artichoke (v)

Salads

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

Roasted onion bread

Pudding

Mascarpone and Ameretti tiramisu

Buffet Five

Charcuterie of cooked and cured meats, mixed pickles
Pissalediere of caramelised onions and roasted vegetables (v)

Salads

Salad Nicoise

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***