

2017 DINNER BUFFET MENU SELECTOR

All buffet menus are based on a minimum of 25 guests.

COMPOUND SALADS AND APPETIZERS

Please select four options.

Tomato Fennel Marinated Seafood Salad

Pearl Barley with Roast Vegetables (G)

Watermelon, Feta and Basil Salad (D)

Broccoli and Bean Salad with Tahini Dressing

Goat's Cheese and Beetroot Salad (D)

Cucumber Salad with Ginger and Garlic

Soya Marinated Chicken, Green Mango and Spring Onion Salad (G)

Hummus, Moutabbeh and Tabbouleh with Arabic Bread (G)

Cherry Tomato and Bocconcini Salad with Pesto Dressing (D)

Carrot and Poppy Seed Salad

Chicken Caesar Salad with Grapes and Caramelised Walnut and Garlic Crouton (D)

Chargrilled Cauliflower Salad with Barbeque Chicken

Cous Cous Salad with Pomegranate and Toasted Sunflower Seed

Chilli Beef Salad with Ginger and Sesame Seed (G)

Severn and Wye Smoked Salmon with Lemon and Capers

Selection of Chargrilled Vegetables with Pesto and Smoked Aubergine

Caramelised Onion and Rosary Goat Cheese Tart (G) (D)

Roast Pepper, Spinach and Potato Frittata

Selection of Cold Cuts with Condiments (£5 supplement)

HOT SELECTION

Please select three options.

Roast Rump of Lamb with Lentil and Aubergine Ragout (*£5 supplement*)

Pan Fried Seabream with Citrus Dressed Tender Stem Broccoli

Gnocchi with Lemon Chive and Pesto (G) (D)

Roast Medallions of Beef with Wild Mushroom, Roast Baby Onion and Thyme Jus (*£15 supplement*)

Stir Fry Chicken with Hoisin Sauce and Cashew Nuts (G)

Butter Chicken with Dried Fenugreek (D)

Lamb Rogan Josh with Potato Straws (G)

Ras el Hanout Spiced Chicken with Olives, Aubergine and Peppers

Thai Chicken Curry

Pan Fried Salmon with Mild Coconut Veloute

Spinach and Ricotta Cannelloni with Wild Mushroom (G) (D)

Roast Cod with Bacon Peas with Lemon Grass and White Wine Sauce (D)

HOT SIDES

Please select two options.

Roast Potato

Saffron and Carrot Rice

Jasmine Rice with Sesame Seeds

Chilli and Garlic Tossed Broccoli

Seasonal Steam Vegetables

New Potatoes Tossed with Fresh Verbena Harissa

Szechuan Fried Rice

SALADS, ACCOMPANIMENTS AND DRESSINGS

Selection of Seasonal Mixed Leaves

Wild Rocket and Frisee

Baby Gem and Cos Leaf Salad

Amaranto Mix Olives

Semi Dried Tomatoes with Bergamot Oil

Asian Vinaigrette Dressing

Caesar Salad Dressing

Home-made Italian Salad Dressing

Extra Virgin Olive Oil

Aged Balsamic Vinegar

DESSERTS

Please select three options.

Hazelnut Brownie, Azelia Whipped Ganache (G) (N) (V)

Baked Yoghurt, Tomato and Raspberries (G) (N) (V)

White Chocolate Mousse, Balsamic Strawberries (G) (N) (V)

Vanilla & Blackcurrant Choux (G) (N) (V)

Melon & Basil Salad (V)

Sable Biscuit, Raspberry-Ginger Cremeux (G) (N) (V)

Kaffir Lime Cheesecake, Raspberry Gel, Fresh Lychee (G) (N) (V)

Selection of Artisan Cheese and Charcuterie (D)

£78.50 per person

(V) Vegetarian (D) Dairy (N) May contain nuts (G) Contains gluten