

## Barbecue Menu - 2011



Selection of ten hot or cold canapés per person to replace a starter

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French and Ciabatta Bread and Butter

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Chicken and Mushroom Skewer in a Mediterranean Marinade

Peppered Beef Steak

Minced Lamb Skewer with Fresh Coriander, Mint and Cumin

Darne of Salmon with Sesame Seeds

Mixed Vegetable Skewer

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Selection of Mustards, Sauces, Pickles and Relishes

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Minted New Potatoes

Fusilli Salad with Fresh Basil

Minted Couscous and Roasted Vegetable Salad

Tomato and Pepper Salad with Feta Cheese and Olives

Mushroom Salad in Tomato à la Grecque

Mixed Green Salad with Spring Onion

Red and Green Coleslaw with Celery, Carrot and Apple

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Crispy Meringue Nest with Seasonal Fruit

Homemade Summer Pudding with Cream

Hazelnut Roulade with Fromage Frais and Fresh Fruit

Chocolate and Orange Terrine with Cointreau

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Price per person: £32.50 + V.A.T. inclusive all food preparation and serving staff, all barbecuing, catering and serving equipment, all plates, crockery, table ancillaries, white table linen and paper napkins.

(Linen napkins are available for a charge of £0.85 + V.A.T each)



## Hog Roast Buffet Menu - 2011

Selection of 6 Hot or Cold Canapés per person (if required £3.30 + V.A.T.)

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French Bread, and Multigrain Bread and Butter

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Salmon Mousse with a Lumpfish Caviar Dressing  
Fanned Melon with Seasonal Fruit and Peach and Mint Syrup  
Roasted New Potato, Stilton, Pine Nut and Rocket Salad  
Chicken Caesar Salad with Anchovies and Ciabatta Croutons  
Chicken Liver Parfait with Cumberland Sauce

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### **Served From The Buffet:**

Whole Spit Roasted Hog

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Whole Fresh Scotch Salmon "en Bellevue", Sauce Verte  
Vegetarian Four Cheese and Red Onion Quiche

Hot Baby New Potatoes with Mint and Parsley Butter  
Barbecued Vegetable Salad with Parma Ham Julienne  
Thai Cucumber Salad with Fresh Chillies

Spinach Leaf Salad with Sesame Seeds, Water Chestnuts and Soy Dressing  
Little Gem Salad with Garlic and Sherry Vinegar Dressing and Croutons  
Pasta, Pepper and Sweetcorn Salad with Red Pesto Mayonnaise  
Tricolor Salad with Avocado, Mozzarella and Tomato

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Dark Chocolate Mousse with Red Berry Sauce  
Raspberry Bavarois, Cranachan with a Honey and Whisky Cream  
Panna cotta with Seasonal Fruits and Caramel  
Moroccan Orange Salad with Candied Zest and Almonds  
Lemon Tart with a Champagne and Cassis Sauce

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Tea, Coffee and Chocolates

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Price per person: £32.80 + VAT including all food preparation and serving staff, all catering equipment, all cutlery, crockery, table ancillaries white linen tablecloths and white paper napkins. **Please note:** the minimum number of covers required for a whole hog to be supplied is 75.