

Cold Carved Fork Buffet 1 – 2011



Selection of either six hot or six cold canapés per person
(If required add £3.30 + V.A.T to the menu price)

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French and Soda Breads and Butter

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Salmon Mousse with a Lumpfish Caviar Dressing
Pressed Smoked Ham and Herb Terrine, Chive Vinaigrette
Fanned Melon with Seasonal Fruit Garnish, Peach Sauce
Gratin of Smoked Haddock and Monkfish
Sesame Chicken Salad, Chilli and Lime Dressing

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### Served From The Buffet:

Salmon Roulade with Fresh Herbs  
Whole Honey Glazed Suffolk Ham on the Bone, Cumberland Sauce  
Marbled Ballotine of Chicken  
Rare Roast Peppered Topside of Beef with Horseradish Cream  
Roast Loin of Pork with Baby Chipolatas  
Vegetarian Four Cheese and Red Onion Quiche

Hot Minted Baby New Potatoes  
Rice, Red Pepper and Sweet Corn Salad with Coriander Dressing  
Bitter Leaf Salad with Mustard and Olive Oil Dressing  
Fusilli Salad with Fresh Basil  
French Cucumber Salad with Fresh Herb Vinaigrette  
Tricolor Salad with Avocado, Mozzarella and Tomato  
Red and Green Coleslaw with Celery, Carrot and Apple

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Dark Chocolate Mousse with Red Berry Sauce
Raspberry Bavaois, Cranachan with a Honey and Whisky Cream
Pecan Panna Cotta with Caramel
Moroccan Orange Salad with Candied Zest and Almonds
White Chocolate Slice, Passion Fruit Sauce

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Tea, Coffee and Chocolates

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Price per person; £32.80 + V.A.T. including all food preparation and serving staff, all catering and serving equipment, all cutlery, crockery, table ancillaries, white linen table cloths and paper napkins.
(Linen napkins are available for a charge of £0.85 + V.A.T each)

Cold Carved Fork Buffet 2 - 2011



Selection of either six hot or six cold canapés per person
(If required add £3.30 + V.A.T to the menu price)

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French, Ciabatta and Multigrain Bread and Butter

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Parma Ham with Shavings of Melon, Poppy Seed and Mango Dressing

Wild Mushroom Tartlet with Parmesan and Herb Topping

Ballottine of Chicken, Walnut Dressing

Crab and Prawn Rillet with Melba Toast

Bacon and Avocado Salad with Duo of Pepper Dressings

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### Served From The Buffet:

Whole, Fresh Dressed Salmon

Rare Roast Peppered Topside of Beef with Horseradish and Mustard Sauce

Chicken and Bacon Puff Pastry Lattice with Herbs

Honey Glazed Suffolk Ham on the Bone, Cumberland Sauce

Turkey in a Paprika and Crème Fraiche Sauce

Roast Loin of Pork with Baby Chipolatas

Mushroom and Walnut Roulade

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

Mushroom Salad in Tomato à la Grecque

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Individual Tiramisu with an Amaretto Reduction

Glazed Strawberry Tartlet with Kirsch Crème Pâtissière

Rich Chocolate Pot, Honey Tuille

Lemon Meringue Pie with a Raspberry Sauce

Rum and Raisin Crème Brulé

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Tea, Coffee and Chocolates

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Price per person; £34.95+ V.A.T. including all food preparation and serving staff, all catering and serving equipment, all cutlery, crockery, table ancillaries, white linen tablecloths and paper napkins.

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

Cold Carved Fork Buffet 3 - 2011



Selection of either six hot or six cold canapés per person
(If required add £3.30 + V.A.T to the menu price)

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Selection of Continental Breads and Butter

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Whole Dressed Crab with Spring Onion Mayonnaise
Terrine of Foie Gras and Confit of Duck
Oak Smoked Scotch Salmon with Crème Fraiche and Blinis
Goat's Cheese Salad with Tomato Compote
Roasted Asparagus Spears with Sauce Hollandaise
Seared Marinated Tuna Salad with a Mango Salsa

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

Whole Fresh Dressed Salmon, Sauce Verte  
Giant Mediterranean Prawns with Citrus Mayonnaise  
Ballottine of Duck with Ham and Pistachio Nuts  
Rare Roast Sirloin of Beef with Horseradish and Mustard Sauce  
Honey Glazed Suffolk Ham on the Bone, Cumberland Sauce  
Lightly Curried Cold Chicken Casserole, Apricots and Cashew Nuts  
Roasted Vegetable Kouloubiac

Hot Baby New Potatoes with Mint and Parsley Butter  
Tomato and Pepper Salad with Feta Cheese and Olives  
Moroccan CousCous Salad with Harissa Dressing  
Asparagus, Orange and Rocket Salad with Walnuts  
Fresh Russian Salad with Quails Eggs  
Caesar Salad with Gorgonzola and Parmesan Dressing  
Sweet and Sour Mediterranean Ratatouille Salad

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Twice Cooked Chocolate Pudding, Black Cherry Compote
Duo of Pears with a Cinnamon Beignet and Roasted Pear Coulis
Chocolate and Orange Terrine with Cointreau
Fresh Peaches in White Wine with Melba Sauce
Orange and Cardamom Tart, Mascarpone Cream

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Tea, Coffee, Chocolates and Petit Fours

Price per person; £37.05 + V.A.T. including all food preparation and serving staff, all catering and serving equipment, all cutlery, crockery, table ancillaries, white linen table cloths and best quality paper napkins.  
(Linen napkins are available for a charge of £0.85 + V.A.T each)

## Hot Fork Buffet – 2011



Selection of either six hot or six cold canapés per person  
(If required add £3.15 + V.A.T to the menu price)

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French, Scofa and Multigrain Bread and Butter

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Individual Prawn, Salmon and Chive Mousse  
Wild Mushroom Filo Pastry Casket with Tomato and Tarragon Coulis  
Barbecued Hot Smoked Salmon with Cucumber Spaghetti  
Layered Smoked Fish Terrine with Sour Cream and Salmon Caviar  
Warm Salad of Chorizo and New Potatoes with Fragrant Oils

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Roasted Turkey Breast, Thyme Jus
Sirloin of Beef with a Red Wine Sauce
Navarin of Lamb
Seafood Pie, Sautéed New Potato Topping
Roasted Vegetable and Pasta Casserole, Cashew Nut Topping

Baked Potatoes and Minted Baby New Potatoes
Medley of Roasted Root Vegetables with Fresh Rosemary and Sea Salt
Endive, Roquette, Baby Spinach Leaf and Lambs Lettuce Salad with Croutons

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Individual Bread and Butter Pudding  
Winter Fruit Salad with Calvados  
Hot Sticky Toffee Pudding with Fudge Sauce  
Hazelnut Meringue with Chocolate Sauce  
Apple and Blackberry Crumble with Custard

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Tea, Coffee and Chocolates

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Price per person; £35.95 + V.A.T. including all food preparation and serving  
staff, all catering and serving equipment, all cutlery, crockery, table ancillaries  
white linen tablecloths and best quality paper napkins.

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