

Barbecue Menu: 2012



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

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Basket of French and Ciabatta Breads with Butter

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Served From The Barbecue

Chicken and Mushroom Skewer in a Mediterranean Marinade

Peppered Beef Steak

Minced Lamb Skewer with Fresh Coriander, Mint and Cumin

Darne of Salmon with Teriyaki Marinade

Portabello Mushroom with Gorgonzola Cheese and Fresh Herbs

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Selection of Mustards and Sauces

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Minted New Potatoes

Fusilli Salad with Fresh Basil

Moroccan Couscous Salad with Harissa Dressing

Tomato and Pepper Salad with Feta Cheese and Olives

Mushroom Salad in Tomato à la Grecque

Mixed Leaf Salad with Spring Onion

Red and Green Coleslaw with Celery, Carrot and Apple

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## **Dessert**

Crispy Meringue with Fresh Fruit and Caramel

Homemade Summer Pudding with Clotted Cream

Hazelnut Roulade with Fromage Frais and Fresh Fruit

Chocolate and Orange Terrine with Cointreau

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Tea, Coffee and Chocolates

Price per person: £33.50 + 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 Menu: 2012

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

Basket of French and Multigrain Bread with Butter

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Salmon Mousse, Lumpfish Caviar Dressing

Fanned Melon with Fruit Garnish, Peach Sauce

Roasted New Potato, Stilton, Pine Nut and Rocket Salad

Sesame Chicken and Spring Onion Salad, Chilli and Lime Dressing

Chicken Liver Parfait, 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 Bavaois, 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



Price per person: £33.80 + 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)