

Carved Fork Buffet Menu 1: 2012

Selection of either six hot or six cold canapés per person
(If required add £3.40 + V.A.T to the menu price)

Basket of French and Soda Bread with Butter

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## To Start

Crab and Prawn Pate, Cucumber and Dill Sauce  
Pressed Ham Hock and Herb Terrine, Chive Vinaigrette  
Gratin of Smoked Haddock and Monkfish, Baby Leaf Salad  
Vietnamese Chicken and Herb Salad, Toasted Cashew Nuts  
Fanned Melon with Fruit Garnish, Peach Sauce  
Pear, Walnut and Manchego Salad, Grainy Mustard Vinaigrette

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Served From The Buffet:

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

Hot Minted Baby New Potatoes

Rice, Red Pepper and Roasted Sweet Corn Salad, Coriander Dressing
Baby Leaf Salad with Mustard and Olive Oil Dressing
Fusilli Salad with Fresh Basil and Pine Nuts
French Cucumber Salad with Fresh Herb Vinaigrette
Plum Tomato Salad with Avocado and Mozzarella
Red and Green Coleslaw with Celery, Carrot and Apple

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Dark Chocolate Mousse with a Red Berry Sauce  
Raspberry Bavarois, Cranachan with a Honey and Whisky Cream  
Vanilla Panna Cotta with Caramel  
Fresh Fruit with Crème Fraîche  
White Chocolate Slice, Passion Fruit Sauce

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Tea, Coffee and Chocolates



Price per person; £33.80 + 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)

Carved Fork Buffet Menu 2: 2012

Selection of either six hot or six cold canapés per person
(If required add £3.40 + V.A.T to the menu price)

Basket of French, Ciabatta and Multigrain Breads with Butter

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### To Start

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

Tartlet filled with Wild Mushrooms, Parmesan and Herb Topping

Ballottine of Chicken and Baby Leeks, Tarragon and Spring Onion Dressing

Crab and Prawn Rilletts with Melba Toast

Bacon and Avocado Salad with Duo of Pepper Dressings

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Served From The Buffet:

Whole, Fresh Dressed Salmon, Sauce Verte

Thinly Sliced Rare Roasted Peppered Topside of Beef with Horseradish

Teriyaki Marinated Chicken with Sesame Seeds

Honey Glazed Suffolk Ham on the Bone, Cumberland Sauce

Roasted Loin of Pork with Baby Chipolatas

Mushroom Roulade Filled with Fresh Herbs and Walnuts

Hot Baby New Potatoes with Mint and Parsley Butter

Barbecued Vegetables with Parma Ham Julienne

Cucumber Salad with Crème Fraîche and Fresh Herbs

Little Gem with Garlic and Sherry Vinegar Dressing and Croutons

Bulgur Wheat Salad with Baby Spinach Leaves, Garden Peas and Mint

Mushroom Salad in Tomato à la Grecque

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### Dessert

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 Brûlée

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Tea, Coffee and Chocolates



Price per person; £36.00+ 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)

Carved Fork Buffet Menu 3: 2012

Selection of either six hot or six cold canapés per person
(If required add £3.40 + V.A.T to the menu price)

Basket of Continental Breads with Butter

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### To Start

Whole Dressed Crab with Spring Onion Mayonnaise  
Salad of Pigeon, Black Pudding and Bacon  
Oak Smoked Scotch Salmon with Crème Fraiche and Blinis  
Goat's Cheese Salad with Tomato Chutney and Toasted Hazelnuts  
Fresh Asparagus Spears with Sauce Hollandaise  
Seared Marinated Tuna Salad, 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 Sauce
Honey Glazed Suffolk Ham on the Bone, Cumberland Sauce
Pressed Tomato and Roasted Aubergine Terrine

Hot Baby New Potatoes with Mint and Parsley Butter
Tomato and Pepper Salad with Feta Cheese and Olives
Asparagus, Orange and Rocket Salad with Walnuts
Spicy Tabouleh Salad with Butternut Squash, Chilli and Soy
Caesar Salad with Parmesan Shavings and Ciabatta Croutons
Sweet and Sour Mediterranean Ratatouille Salad

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### Dessert

Twice Cooked Chocolate Pudding, Black Cherry Compote  
Duo of Pears with a Cinnamon Beignet and Roasted Pear Coulis  
Chocolate and Orange Terrine with Cointreau  
Poached Fruits on a Flapjack Biscuit with Limoncello Cream  
Orange and Cardamom Tart, Mascarpone Cream

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Tea, Coffee, Chocolates and Petit Four



Price per person; £38.15 + 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)

Hot Fork Buffet Menu: 2012

Selection of either six hot or six cold canapés per person
(If required add £3.40 + V.A.T to the menu price)

Basket of French and Multigrain Bread with Butter

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## To Start

Minced Lamb Souvlaki with Tzatziki and Greek Salad  
Wild Mushroom Filo Pastry Casket with Tomato and Tarragon Coulis  
Seared 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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Served From The Buffet:

Roasted Turkey Breast, Thyme Jus
Sirloin of Beef with a Red Wine Sauce
Tagine Style Moroccan Lamb, with Apricots and Prunes
Seafood Pie, Sautéed New Potato Topping
Roasted Vegetables and Greek Orzo Pasta, Plum Tomato Sauce

Baked Potatoes and Minted Baby New Potatoes
Medley of Roasted Root Vegetables with Fresh Rosemary and Sea Salt
Baby Leaf Salad with Croutons

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## Dessert

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

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Tea, Coffee and Chocolates



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 tablecloths and paper napkins.

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