

Sample Buffet Menu

Main Course

Seared Delice of salmon with red pepper marmalade & butter sauce

Pot roast loin of pork

Locally reared pork, pot roasted with root vegetables served with caramelised cabbage and apple crisps, and sage sauce

Braised aubergine with sun dried tomato and olive crumble

Caramelised Pumpkin, red Onion and Celeriac Wellington, with local field mushroom sauce

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Sides

Three pepper and pasta salad

Mixed garden salad

New potatoes with fresh market vegetables

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Desserts

Warm Apple Crumble Tart

A sweet pastry base encasing fresh Bramley apple with a hint of cinnamon topped with buttery crumble, served with homemade custard

Shot glasses served with amoretto biscotti, or rich shortbread biscuit, seasonal fruit

Tiramisu

Banoffee

Lemon and orange posset

Raspberry and passion fruit jelly

