

SAMPLE BUFFET MENU

MAIN COURSE

DELICE OF SALMON

Seared delice of salmon with red pepper marmalade and butter sauce.

BEEF BOURGUIGNON

Tender beef steak in red wine sauce, with button mushrooms and baby onions. Served on ribbon pasta with parsley butter.

BRAISED AUBERGINE (Vg)

Served with sun dried tomatoes and olive crumble

WILD MUSHROOM LASAGNE (V)

Local wild mushroom lasagne with vine tomato fondue. Served with honey glazed market vegetables.

SIDES

NEW POTATOES WITH FRESH MARKET VEGETABLES

ROCKET AND WATERCRESS SALAD

THREE PEPPER AND PASTA SALAD

DESSERTS

APPLE AND BLACKBERRY CRUMBLE

Layers of fresh Bramley apple and juicy blackberries topped with a rich buttery crumble and served with homemade custard.

SHOT GLASS DESSERTS

Can be selected as a duo or trio of desserts.

Served with amaretto biscotti or a rich shortbread biscuit.

Please choose two or three from the following selection

-Seasonal Fruit

-Tiramisu

-Banoffee

-Lemon and Orange Posset

-Raspberry and Passion Fruit Jelly

