

HOT & COLD FORK BUFFETS

Option 1 - £12.95 + VAT

1 Main Course (+ 1 Vegetarian Option), 2 Side Dishes, 1 Sweet

Option 2 - £14.95 + VAT

1 Main Course (+ 1 Vegetarian Option), 4 Side Dishes, 1 Sweet

Option 3 - £17.25 + VAT

1 Main Course (+ 1 Vegetarian Option), 2 Side Dishes, 2 Special Salads, 2 Sweets

Option 4 - £19.25 + VAT

2 Main Course (+ 1 Vegetarian Option), 2 Side Dishes, 2 Special Salads, 2 Sweets

Add a cold platter to your menu for £4.50 + VAT per person

MAIN COURSES

Navarin of Lamb with Sweet Potatoes and Spinach

Collops of Chicken, Roasted Haggis and Swede in a Café Au Lait Sauce

Beef and Barley Broth with Roast Vegetables

Triple Mustard Marinated Pork Casserole with Parsnips and Spring Greens

Slow Cooked Lamb Curry with Coconut Milk and Spinach

Casserole of Beef with Button Onions, Mushrooms and Smoked Bacon

Beef Cobbler

Chicken with Chorizo, Red Pepper and Pasta

Smoked Haddock, Spinach and Potato Cassoulet

Lightly Curried Salmon Kedgeree

Fricassee of Seafood with Braised Fennel and Leeks

Baked Cod with Parisienne Potatoes

Creamy Fisherman's Pie Topped with Grain Mash Potatoes

Spicy Seafood and Vegetable Chowder

VEGETARIAN OPTIONS

Penne with Broccoli and Swiss Cheese

Baked Gnocchi with Sunblushed Tomatoes, Olives, Mozzarella and Basil Oil

Ragout of Puy Lentils and Root Vegetables in a Smoked Paprika and Tomato Sauce

Fusilli with Roast Peppers, Red Onion, Artichokes and Mozzarella Balls

Stir fry Oriental Noodles with Vegetables in a Chilli Sauce

Soft Herb and Parmesan Polenta Cake with Ratatouille

Vegetable Curry

SIDE DISHES

Mashed Potatoes Gratinated with Parmesan

New Potatoes with Chives

Dauphinoise Potatoes

Roast Garlic and Rosemary Baby Potatoes

Bollanger Potatoes

Honey and Thyme Roasted Roast Vegetables

Braised Red Cabbage

Steamed Carrots with Coriander Butter

Cauliflower and Broccoli with Swiss Cheese

Creamed Savoy Cabbage with Onions with a hint of Mustard

Smoked Paprika Vegetable and 5 Bean Cassoulet

Pilau of Rice

Steamed Basmati Rice

Saffron and Garlic Rice

Parpadelle with Soft Herbs

Seasonal Salad Leaves with Honey and Mustard Dressing

Tomato, Basil and Red Onion Salad with Balsamic

Cucumber, Dill and Greek Yoghurt

Coleslaw with Lemon and Dill

New Potato and Grain Mustard Salad

Grated Carrot, Orange and Sultana

SPECIAL SALADS

Rocket Salad with Mozzarella and Pesto Dressing

Moroccan Spiced Cous Cous With Mint

Niciose Salad

Penne with Sunblushed Tomatoes and Roasted Vegetables

Beetroot, Orange and Endive Salad

Pasta Salad with Smoked Salmon and Broccoli

SWEETS

Irish Cream Chocolate Truffle Torte with Cream or Fruit Coulis
Fresh Fruit Salad with Mascarpone
Vanilla and Caramelised Orange Cheesecake
Mango and Raspberry Brulée
Baileys and White Chocolate Bread and Butter Pudding with Cream
Lemon Posset Topped with Red Berries
Cinnamon Apple and Blackcurrant Crumble with Custard

COLD PLATTERS

Italian Antipasti
Trio of Salmon; Smoked, Gravavlax and Poached with Honey and Mustard
Assorted Cheese and Fruit (v)
Langoustines, Atlantic and Tiger Prawns, Lemon and Dill Crème Fraiche
Chilled seasonal Melon with Parma Ham or Fruit

Minimum numbers - 20

Menus correct until **end November 2008** and are subject to change

