



West Lodge Park
YOUR LONDON RETREAT

Gala Buffet

£53.00 per person (or included in package)

Gala Buffet 1

COLD

Whole dressed Shetland salmon GF

King prawns GF

Moules marinières pasta salad

Mixed salad V GF

Lettuce, cherry tomato, cucumber, red onion, carrot, cress, rocket, croutons

Grilled scallops with penne, pesto, pancetta

Roasted roma tomatoes, garlic and thyme V GF

Cucumber and mint V GF

HOT

Pan fried sea bass, lemon oil GF

Grilled lamb cutlets GF

With roasted onion and red wine sauce

Aubergine, pepper and feta paupiette tomato and Parmesan sauce V GF

Buttered new potatoes V GF

Green beans and Chantenay carrots V GF

Accompaniments:

Mayonnaise, balsamic vinegar, extra virgin olive oil, honey and mustard dressing,
sweet chilli sauce, herb oil, mint sauce

Gala Buffet 2

COLD

Whole dressed Shetland salmon **GF**

Rare roast beef, creamed horseradish **GF**

Caesar salad, fresh anchovies

Pasta salad, fresh chilli and coriander **V**

Roasted Roma tomatoes, garlic and thyme **V GF**

Mixed salad **V GF**

Lettuce, cherry tomato, cucumber, red onion, carrot, cress, rocket, croutons

HOT

Grilled chicken breast, lemon sauce **GF**

Vegetable and goats' cheese Wellington **V**

Pan fried sea bass fillet, saffron sauce **GF**

Buttered new potatoes **V GF**

Chantenay carrots and mange tout **V GF**

Accompaniments:

Mayonnaise, balsamic vinegar, extra virgin olive oil, honey and mustard dressing,
sweet chilli sauce, herb oil, mint sauce

Gala buffets provide the formality of a meal at which every guest has a place set at a table with the flexibility to choose what food they have for their main course. Each of our buffets offer the option of both hot and cold food including fish, meat and vegetarian options.

Packages are inclusive of a selection of flavoured rolls with unsalted butter, Cafe du Monde coffee or loose-leaf teas and infusions with homemade petits fours.

All our gala buffets are for a guaranteed minimum of 30 people

If for religious or dietary reasons some items need to be changed please feel free to discuss this with your Event Coordinator.

Gala Buffet - Accompaniments

Please select one starter and one dessert for your party to complement your Gala buffet

Starter

*Butternut squash soup **V**

*Parmesan and pesto crouton**

Dingley Dell ham hock rillettes **GF**

Dijonaise dressing, pickled radish and carrot, pea shoots

Soused mackerel fillet **GF**

Beetroot purée, baby carrots, radish, chive oil

Scottish smoked salmon and cream cheese roulade **GF**

Lemon gel, lump fish caviar, dill yoghurt

Hertfordshire game terrine **GF**

Red onion marmalade, rocket and radish salad, house dressing

Colston Bassett Stilton fonduta **V GF**

Roasted pear, caramelised walnuts, rocket, chilli oil

Lincolnshire mushroom panna cotta **V GF**

Pickled mushrooms, herb oil

Roasted heritage beetroot **VE GE**

Hummus, dukkah, chilli oil

Corn fed chicken and porcini mushroom terrine **GF**

Sweet potato salad

£2.00 supplement per person

King prawn cocktail **GF**

Light Marie Rose sauce, celery and shallot

£2.00 supplement per person

Brixham crab mayonnaise

Toasted ciabatta, celeriac remoulade

£2.00 supplement per person

*Alternative soups

Tomato and basil soup, Parmesan crouton **V**

Celeriac and parsnip soup, parsnip crisps, herb oil **V GF**

Pea and mint soup, mint cream **V GF**

Desserts

Blackcurrant cheesecake
Cassis Anglaise, honey tuile

Baked lemon tart **V**
Crème Chantilly, raspberry coulis

Mango parfait, coconut panna cotta
Passionfruit glaze

Caramel cream tart **V**
Crushed caramel brittle, salted caramel ice cream

Banoffee mousse chocolate cup **V GF**
Coffee Anglaise

Charentais, honeydew and water melon **V GF**
Grand Marnier and orange syrup, Mascarpone cream

Dessert trio:
Mini pecan pie, pistachio panna cotta, strawberry cheesecake
£5.00 supplement per person

Valrhona chocolate fondant **V**
Wasabi ice cream glass tuile
£3.00 supplement per person (maximum 30 guests)

Raspberry mousse
Vanilla panna cotta, Macadamia praline, lavender Anglaise
£3.00 supplement per person
