

Gala Buffet Menus

Including artisan bread rolls and Netherend Farm butter / Café du Monde coffee and Eilles tea

STARTERS

Choose one of the following for all your guests

- Traditionally oak-smoked Scottish salmon
Crème fraîche, pickled cucumber, watercress and soda bread
- Roast chicken terrine
Caesar dressing, balsamic onions
- Roast tomato soup
Crispy shallots, basil oil, Parmesan crouton
- Hand-picked crab mayonnaise
Ciabatta toast, celeriac remoulade
- Red pepper hummus **VE**
Roast heritage beetroot, dukkah, chilli oil, Lebanese flatbread

FROM THE BUFFET TABLE

COLD

- Poached salmon mayonnaise
Pickled cucumber
- King prawns
Cocktail sauce, baby gem lettuce
- Rare roast dry-aged beef with horseradish
[can be served hot or cold]
- Caesar salad
- Roma tomato, red onion and basil
- Garden salad

HOT

- Corn-fed chicken breast
Baby onions, tarragon
- Sea bass fillet
Samphire, caper butter
- Pea and shallot ravioli **VE**
- Semi-dried tomatoes, vegan cheese sauce
- New potatoes **VE**
Olive oil and herbs
- Chantenay carrots and French beans
- Selection of dressings and condiments*

DESSERTS

Choose one of the following for all your guests

- Baked lemon tart
- Crème fraîche, raspberries

White and dark chocolate mousse
Chocolate sauce, pistachio biscuit
Vanilla pavlova
Mixed berry compote, star anis
Mango and coconut mousse
Shortbread
Raspberry mousse
Coconut chocolate ganache, flapjack

GALA BUFFET ADDITIONS

Home-roast honey glazed ham
Baby spinach and rocket salad with feta, balsamic vinegar
Lamb cutlets with onion sauce
Supreme of salmon, white wine and dill sauce
Mushroom tortellini

PRICE per person

£6.00

£4.00

£18.00

£18.00

£12.00