

FINGER BUFFET MENU 2012

*Menu is based on a minimum of 50 guests.
Quotations are available for parties of fewer persons on request.*

An Assortment of Freshly Made Quiches

Smoked Haddock Fish Cakes and Tartare Sauce

Assorted Cocktail Sausages with Yoghurt and Coriander Sauce

A Selection of Sandwiches

Crudités and Assorted Dips

Pizza on Toasted Garlic Ciabatta

Chicken Satay with Peanut Sauce

Samosas and Bhajis with Curried Mayonnaise and Mango Chutney

A Selection of Mini Savoury Brioche

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£25.00 per person

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Listed below is a selection of hot dishes suitable for a Buffet Lunch or Supper, either standing or seated.

A choice of three dishes one to be a vegetarian option, with appropriate accompaniments and a choice of two sweets with coffee is 34.50

Should you prefer a sit-down three-course meal, you can choose a starter from the Dinner Menus and add this to your menu price. The price is based on minimum numbers of 50. If your numbers are less a surcharge will apply.

Main Courses

Salmon Newburg

Locally Sourced Fish Cake with Hollandaise Sauce

Tandoori Chicken with Green Rice, Yoghurt and Coriander Dressing

Seafood Pie with Cheese Topping

Moroccan Vegetable Tagine with Mint Cous Cous

Roast Pumpkin, Feta Cheese and Rocket Penne with Parmesan Cheese

Sweet Chilli Prawns with Braised Rice and Chopped Onion

Assorted Wild Mushroom Ragu served with Soft Blue Cheese Polenta

Chicken with Thai Basil, Chilli and Oyster Sauce

Lamb Cous Cous with Harissa

Chicken Stroganoff and Braised Rice

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Desserts

English Sherry Trifle

A Selection of Ice Cream

Eton Mess

Crème Brûlée

Profiteroles with Chocolate Sauce

Strawberries with Clotted Cream

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Coffee and Pegasus Chocolates