



2015 DINNER BUFFET MENU SELECTOR

All buffet menus are based on a minimum of 25 guests.

MENU 1

COLD SELECTION

British Charcuterie Board
Loch Var Smoked Salmon, Capers and Lemon
Warm Cherry Vine Tomato Tart with Roquefort

HOT SELECTION

Slow Cooked Rump of Hardwick Lamb with Nicoise Garnish
Roasted Corn Fed Chicken with Baby Carrots and Onions
Sea Bream with Warm Potted Shrimps, Samphire and Courgette
Potato Gnocchi with Stilton, Soft Leek and Wild Mushrooms

COMPOUND SALADS

Fennel with Pomegranate Seeds and Dill
Roasted Beetroots, Blushed Tomatoes and Sunflower Seeds
Crushed New Potatoes with Horseradish and Watercress
Ribbon Celeriac Salad with Capers

SALADS, ACCOMPANIMENTS AND DRESSINGS

Selection of Seasonal Leaves and Soft Herbs
Wild Rocket and Mizuna Leaf Salad
Baby Gem and Cos Leaf Salad
Nocellara Green Olive, Nostraline Purple Olives
Blushed Tomatoes and Peppers
Balsamic Pickled Onions
Aged Sherry Vinegar Dressing
Caesar Salad Dressing and Garnish
Lemon Dressing
Extra Virgin Olive Oil
Aged Balsamic Vinegar

DESSERTS

Pistachio Eclairs
Kalamansi Meringue Tarts
Blueberry Financier
British Isle Artisan Cheeses

£73.50



MENU 2

COLD SELECTION

Slow Cooked Duck with Watermelon Salad
Hummus, Moutabel and Tabouleh with Arabic Bread
Crab Salad with Mango and Avocado

HOT SELECTION

Moroccan Spiced Lamb with Apricot, Date and Cinnamon Cous Cous
Green Chicken Curry with Lime Leaf and Aubergine
Teriyaki Salmon Fillet with Rice
Vietnamese Rice Noodle Soup with Bok Choy In Bows

COMPOUND SALADS

Seafood Salad with Salted Fennel and Pomegranate Dressing
Korean Noodle Salad with Mushrooms and Spring Onions
Broccoli with Chili and Garlic
Oriental Chicken Salad with Cucumber

SALADS, ACCOMPANIMENTS AND DRESSINGS

Selection of Seasonal Leaves and Soft Herbs
Wild Rocket and Mizuna Leaf Salad
Baby Gem and Cos Leaf Salad
Nocellara Green Olive, Nostraline Purple Olives
Blushed Tomatoes and Peppers
Balsamic Pickled Onions
Aged Sherry Vinegar Dressing
Caesar Salad Dressing and Garnish
Lemon Dressing
Extra Virgin Olive Oil
Aged Balsamic Vinegar

DESSERTS

Fruit Tartlets
Caramel Marshmallow Shortbread
Chocolate Trifle
British Isle Artisan Cheeses

£73.50



MENU 3

COLD SELECTION

Honey Glazed Parsnips And Couscous Salad
Herring With Dill And Mustard Potato Salad
Char Grilled Vegetable Salad With Feta, Parsley And Mint Dressing

HOT SELECTION

Fillet Of Cambrian Beef ,Green Bean And Shallot Puree, Rossini Sauce
Roast Rump Of Herdwick Lamb, Buttered Hispi Cabbage And Tomato
Baked Hake With Mushrooms, Baby Onions, Leek And Tarragon Sauce
Wild Mushrooms Risotto With Reggiano

COMPOUND SALADS

Radicchio With Pear And Caramelised Walnuts
Quinoa With Pistachios And Orange
Castelluccio Lentils With Sun Blushed Tomatoes And Cornish Blue Cheese
Sun Dried Cherry Vine Tomatoes And Mozzarella With Basil

SALADS, ACCOMPANIMENTS AND DRESSINGS

Selection Of Seasonal Leaves And Soft Herbs
Wild Rocket And Mizuna Leaf Salad
Baby Gem And Cos Leaf Salad
Nocellara Green Olive, Nostraline Purple Olives
Blushed Tomatoes And Peppers
Balsamic Pickled Onions
Aged Sherry Vinegar Dressing
Caesar Salad Dressing And Garnish
Lemon Dressing
Extra Virgin Olive Oil
Aged Balsamic Vinegar

DESSERTS

Vanilla Cheese Cake With Amarena Cherries
Macaroons
Milk Chocolate Peanut Bar
British Isle Artisan Cheeses

£78.50



MENU 4

COLD SELECTION

Innes Goats Cheese Tart With Red Onion
Spiced Corn Fed Chicken Caesar Salad
Classic Prawn Cocktail With Avocado

HOT SELECTION

Baked Wild Sea Bass With Braised Fennel And Cucumber With A Champagne Sauce
Slow Roasted Cumbrian Sirloin Beef With Horseradish And A Selection Of Mustards
Baked Salmon En Crouete With Champagne Sauce And Buttered New Potatoes
Homemade Spinach And Ricotta Cannelloni With Tomatoes

COMPOUND SALADS

Asparagus And Pearl Barley
Celery And Apple Salad With Caramelised Walnuts
Courgette Salad With Fresh Mint And Rocket
Wild Rice Salad With Sea Trout

SALADS, ACCOMPANIMENTS AND DRESSINGS

Selection Of Seasonal Leaves And Soft Herbs
Wild Rocket And Mizuna Leaf Salad
Baby Gem And Cos Leaf Salad
Nocellara Green Olive, Nostraline Purple Olives
Blushed Tomatoes And Peppers
Balsamic Pickled Onions
Aged Sherry Vinegar Dressing
Caesar Salad Dressing And Garnish
Lemon Dressing
Extra Virgin Olive Oil
Aged Balsamic Vinegar

DESSERTS

Pina Colada Rum Baba
Passionfruit Pavlova
Dark And White Chocolate Eclairs
British Isle Artisan Cheeses

£83.50