



## Dinner & Buffet Parties Menu

### *Starters*

#### **Vegetarian**

Tartlet of Gorgonzola and caramelized red onion topped with quince jelly and served on watercress and lambs lettuce

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Salad of balsamic beets and grilled goats cheese on crunchy ciabatta

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Tom Yam soup

(Rich and creamy Thai infusions topped with chicken (if desired) and paprika)

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Artichoke Hearts with an egg and mustard vinaigrette

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Soya bean, mint & tomato, red onion and basil, & Pepperonata and shallot Brushcetta

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Wild Mushroom tarte tatin with an aubergine, crumbly feta and sun blushed tomato teriyaki salad

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Light and colourful mozzarella, tomato and basil slithers with a balsamic syrup on lambs leaf

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American blue cheese poured over iceberg chiffoned lettuce served with crunchy warm bread

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Goats Cheese Salad on Croutons with slow roasted baby beets



## Seafood and Fish

Smoked trout pate on a garlic chilli foccacia slice with fig and apple compote

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Garlic Chilly Butterfly Prawns with tarragon infused wilted spinach

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Hot buttery griddled asparagus wrapped in smoked Alaskan organic salmon with a maitaise sauce

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Mixed Salad Leaves tossed in French vinaigrette with Pan Fried Scallops, and a salsa of beetroot and avocado

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Carpaccio of Tuna / Beef with parmesan shavings, slow baked tomato halves, radish slithers and rocket with a sour cream and lime dressing

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Comforting Lentils of roasted vegetables and smoked lardons with sage and onions

## Chicken

Miso soup with Shredded Chicken/ Beef (light Japanese broth)

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Creamy Chicken And Wild Mushroom soup

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Classic Caesar Salad with wholemeal seeded croutons and rich and creamy dressing with Anchovies

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Lemon and Thyme Goujons with a garlic aioli and mixed leaves in a French vinaigrette

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Chicken Liver pate on Nutty melba toast with homemade pickle, gherkins and cherry tomatoes

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Fine shredded basil pancakes filled with Moorish Moroccan chicken

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Fried Buttery Chicken strips tossed in a cous cous salad with salsa of melon, celery, avocado and pepperonata with a lemon mustard seed dressing



## Duck and Pork

Salad of finely carved Duck, clementines, pomegranate and ribbons of roasted butternut squash with a sweet soya and plum sauce

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Pate de Foie Gras or Foie Gras on brioche with damson compote

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Classic Hoisin Duck pancakes

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Red onion puff pastry cream tartlets filled with prosciutto and dolcelatta, served on a bundle of watercress

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Rosti topped with a poached egg, spinach and smoked bacon.

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Crispy bacon salad with croutons, slow cooked tomatoes, and garlic sautéed wild mushrooms



## ***Mains***

### **Vegetarian**

Pumpkin and butternut squash risotto with asparagus served with light citrus salad

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Tartlet filled with roasted vegetables and Gorgonzola

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Home made Ravioli of leek and gruyere with a creamy parsley sauce served with seasonal vegetables

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Thai green vegetable curry

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Moussaka with ricotta topping

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Gnocchi with tomato and pepperonata basil sauce

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Aubergine, courgette , chickpea and sweet potato herb cakes served with sautéed potatoes and buttered French beans

### **Chicken**

Breast of Chicken Kiev with Potato dauphinoise

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Hot and Spicy Indian Chicken Curry with peshwari naan, mango chutney, tomato & red onion salsa, poppadum and dips

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Classic Thai Green Curry with Jasmine rice

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Chicken Breast filled with toasted pine nuts, spinach and gorgonzola wrapped in Prosciutto, served with a parsley white wine sauce



## **Fish and seafood**

Decadent Black Cod with bok choy, green papaya and a soya dressing

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Classic Salmon en Croute

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Salt crushed Sword Fish served with pinto and garlic shallot coated beans, with tomato gratin

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Fillet of Cod baked with a chilli lime scallion herb crust served with a yogurt cumin sauce, & pan fried potatoes.

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Prawn, Scallop and mussel fragrant stew served with basmati rice

## **Lamb**

Moroccan Lamb taginne with minted cous cous

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Rack of Lamb with parsnip mash, port jus and tomato tarte tatin

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Hearty Sausages and Mash with rich red wine gravy

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Fillet of lamb on rich and Moorish lentils

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Classic Roasted Shoulder of Lamb with all the trimmings

## **Beef**

Steak and rustic chips with roasted vegetables and a hearty mustard pepper sauce

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Field Mushroom topped with Dolcellata baked on a Fillet of beef on Rosti, with a rich reduction and seasonal vegetables

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Steak and kidney Pud

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Hearty English Casserole



## Duck and Pork

Duck a l'orange with buttery mash, savoy cabbage and baby herb carrots

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Crispy Chinese Duck on Noodles

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Pasta carbonara and crunchy green salad leaves

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Fillet of Pork stuffed with prunes , caramelized apples and sludgy shallots wrapped in crispy parma ham and served with crushed new fried sage potatoes and peas



## ***Desserts***

Tarte Tatin and crème anglais

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Apple and Stem ginger strudel with vanilla ice cream

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Mixed Berry Crumble with Vanilla pod mascarpone quenelle

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Trio of Ice creams with tart red coulis and Almond Tuille

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Decadent Chocolate Molton pots

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Layered Dark and White mousse in a glass

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Dense chocolate and orange mousse with a shortbread snap

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Chocolate and macadamia Tart with berry cream

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Lemon Souffle with passion fruit coulis

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Classic Very Lemony Tart

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Old English Treacle Sponge

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Blueberry Brulee

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Treacle Tart

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Passion Fruit and raspberry Roulade

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Rhubarb Fool

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Cheese Platter with Figs, Quince, grapes and assortment of crackers