

Gourmet Buffet Selector

Suitable for Staffed Functions

Please select one Roasted Joint or Cold Platter, three Hot Dishes,
three Salads and two Desserts

Hot Roasts

Roast Norfolk Turkey Breast with Cranberry

Roast Leg of Pork with Apple Sauce

Roast Rib Eye of Beef with Horseradish

Roast Leg of Lamb with Rosemary and Mint

Cold Platters

Continental Meat Platter with Pickles and Gherkins

Cold Poached Salmon with Fresh Herb Mayonnaise

Smoked Fish Platter with Horseradish

Hot Dishes

Chilli Rubbed Chicken with Sesame and Greens

Braised Beef with Root Vegetables, Red Wine and Dumplings

Baked Lamb Curry with Indian Spices and Mint Yoghurt

Sweet and Sour Pork with Peppered Pineapple and Won Tons

Roasted Salmon Fillets with Turned Cucumbers, Soft Herbs
and Champagne Cream

Salads

Caesars, Potato and Watercress, Spiced Couscous, Waldorf, Mixed Leaf,
Nicoise with Feta Cheese, Plum Tomato Cucumber and Yoghurt.

Desserts

Chocolate Truffle Torte, Lemon Tart, Tiramisu,

Gateau St Honore, Flavoured Cheesecakes, Banoffi Pie,

Flavoured Pavlovas, Cheese Board with Biscuits Celery and Grapes.



£14.95 per person