

Evening Buffet Menu Selection

3 Main Courses (to include 1 vegetarian)

1 Potato

1 Rice

1 Vegetable

3 Salads

3 Desserts

Main Course served hot

Strips of Poached Chicken Breast, Chestnut Mushroom, Tarragon Cream

Braised Shoulder of Pork, White Beans, Smoked Bacon, Sage

Slow Simmered Casserole of Beef, Roots, Herb Dumplings

Chilli con Carne, Sour Cream, Nachos

“Lloyd’s Sausage”, Shallot Mash, Red Wine Gravy

Sweet and Sour Pork, Wilted Shoots, Greens

Traditional Shepherd’s Pie

Roasted Vegetable, Spinach Lasagne

Quorn Chilli, Sour Cream and Nachos

Mushroom Fricassee

Fisherman’s Pie, Dill Mash

Grilled Tuna, Preserved Lemons, Coriander Pesto

Fillet of Salmon, Ragout of Tomato, Fennel, Leeks

Spicy Goan Prawns

Main Course served cold

Cheddar Cheese, Red Onion, Thyme Frittata

Avocado, Tomato, Basil Vinaigrette

Selection of Italian Cured Meats - Prosciutto, Bresaola, Salami

Rare Roasted Sirloin of Beef

Tikka spiced Corn Fed Chicken

Roasted Chicken Breast, Garlic, Herbs

Thai spiced Tiger Prawn Brochette

Smoked Salmon served, Pickled Beets, Dill Sour Cream

Poached Salmon, Marinated Cucumber, Crème Fraiche

Potato & Rice

Roasted New Potatoes, Sea Salt, Rosemary

Creamed Potatoes

Braised Rice Pilaff

Steamed Potatoes, Butter, Flat Parsley

All prices are excluding VAT

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Vegetables

Lemon Glazed Carrots
Garden Peas, Beans
Thai Vegetable Stir Fry, Toasted Sesame Seeds
Cauliflower Cheese
Ratatouille
Mixed Vegetables

Salads

Mixed Green Salad
Home-made Coleslaw
New Potatoes, Crème Fraiche, Chive Salad
Tomato, Basil Salad
Tomato, Red Pepper, Toasted Ciabatta Salad
Cucumber, Greek Yoghurt, Mint Salad
Pasta, Baby Spinach Leaves, Toasted Pine Nut Salad
Roasted Vegetable Salad, Walnut Pesto
Curried Rice, Dried Fruits, Coriander Salad
Moroccan spiced Cous Cous, Pomegranate Salad
Spiced Sweet Potato, Green Pepper Salad
Waldorf Salad
Caesar Salad

Dessert

Individual Seasonal Fruit Pavlova
Vanilla Cheesecake
Double Chocolate Tart
Lemon Meringue Pie
Warm Bakewell Slice, English Custard
Profiteroles, Dark Chocolate Sauce
Chocolate, Caramel Delice
Raspberry Shortcake
Cheeseboard Supplement of £2.10

We can cater for most Dietary needs with prior notice (dairy free, egg free, vegan, vegetarian, celiac, etc.). Please notify us of any specific needs you may have.

All prices are excluding VAT