

New private party fork buffet menu

Starters

Homemade soup of your choice

Salmon mousse wrapped in smoked salmon and spinach, pickled cucumber ribbons

Chicken liver parfait, red onion pickle, brioche

Ogen melon, pink grapefruit, ginger syrup

Cucumber ribbons with prawns in lemon mayonnaise

Smoked duck and celeriac timbale, pine nut dressing

Ham hock terrine, pistachios, baby leeks, piccalilli

Mains choose 3

Beef lasagne, garlic bread

Seafood pie, cheesy mash topping

Lamb tagine, lemon and herb couscous

Beef bourguignon, steamed rice

Chicken rogan josh, pilau rice

Mediterranean Vegetable Mousaka

Goats cheese and roasted pepper quiche

Served with fresh vegetables, and minted potatoes

Cold selection choose 3

Mixed fish platter

Mixed meats Platter

Whole poached dressed salmon

Honey glazed ham

Cold roast british beef

Goats cheese and pepper quiche

Choose 5 seasonal salads

Tomato and basil

Pesto penne pasta

Puy lentil salad

Coleslaw

Potato and chive

Curried rice, sultanas and almond

Mixed leaf

Cucumber and mint

Tabouleh

Desserts

Baileys crème Brulee, shortbread

Summer berries in Champagne jelly, vanilla pod cream

Chocolate and raspberry trifle, Tia Maria mousse

Fresh berry pavlova, crème fraiche, strawberry coulis

Salted caramel and banana cheesecake, coffee cream

Chilled coconut rice pudding pot, berry compote

Italian lemon tart, raspberries clotted cream

3 Courses £32.00 per person

2 Courses £25.00 per person