

# COLD BUFFET MENU



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FOR 15 - 140 PEOPLE

£15.95 ONE COURSE PER PERSON | £4.50 DESSERT PER PERSON

### MEAT AND FISH: CHOOSE THREE

Medium rare roast beef  
Slow cooked chicken and ham hock terrine  
Glazed honey and mustard gammon ham  
Coronation chicken, curried mayonnaise and mango chutney  
Poached salmon fillet, lemon and dill  
Smoked peppered mackerell fillets  
Prawns, Mary Rose sauce

### SIDES: CHOOSE FOUR

Short crust pork pies  
Breaded scotch eggs  
Mini quiches, meat and vegetarian  
Salmon and dill tarts  
Thyme roast potatoes  
Vegetable spring rolls

### SALAD AND BREAD SELECTION INCLUDING:

New potato salad with chive mayonnaise  
Plum tomato, basil and black pepper salad  
Mixed baby leaf salad, French dressing  
Apple coleslaw  
Cucumber and dill salad  
Pickled silver skin onions  
Chutneys  
Crusty bread and butter

### DESSERTS

Baked vanilla seed cheesecake, berry compote  
Dark chocolate brownie, chocolate sauce, clotted cream  
Bakewell tart, toasted almonds, pouring cream  
Glazed lemon tart and raspberries  
Profiteroles, crème diplomat, chocolate sauce  
Strawberry set cheesecake, strawberry compote  
Chocolate fudge cake, single cream

MEMBERS: 10% DISCOUNT APPLIES WHEN PAYING ON MEMBER'S CARD

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients and allergens in our dishes.

Gluten-free, dairy free options available on request.

All prices are inclusive of VAT at the current rate of 20%.