

## *Carving buffet menus*

### Menu 1

Smoked salmon Dorchester style served with granary bread

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Honey glazed cure gammon ham, served warm garnished with Dijon mustard dressing

Poached scotch salmon garnished with a medley of seafood

Coronation chicken with apricot and toasted almonds

Red cabbage

Gingered carrot and raisin salad

3 bean mixed salad

Crunchy Florida coleslaw

Hot new potatoes in skins

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Raspberry and redcurrant Pavlova served on fruit Coulis, garnished with chocolate coated Physalis

Homemade ginger ice cream served in a basket garnished with chocolate sauce, Physalis and mints

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Coffee and mints

*£37.00 per person*

## Menu 2

Melon trio with crème de coconut, fresh oranges, grapefruit and mint

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Whole roast Norfolk turkey served with fresh cranberries

Sirloin of beef with horseradish and watercress cream

Scotch salmon served with a medley of seafood

Hot glazed gammon ham studded with cloves

Chef's selection of salads

Hot new potatoes with sour cream and chives

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Orange and Cointreau ice cream served in a basket, garnished with chocolate sauce,  
Physalis and mint

Strawberry Japonnaise

Almond meringue filled with fresh cream, strawberries and garnished with fruit puree

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Continental cheese board with celery and grapes

Coffee and mints

*£39.00 per person*

## ***Fork buffet menus***

### **Menu 1**

French bread and butter

Lamb Moussaka  
Seafood lasagne  
Celebration chicken  
Mixed leaf salad  
Coleslaw salad  
Pilaff rice

Individual chocolate and Tia Maria mousse  
Summer fruit pudding with cream

Coffee and mints

*£27.50 per person*

### **Menu 2**

French bread and butter

Chicken in lemon and ginger  
Mushroom stroganoff  
Poached salmon  
Beef in red wine sauce  
Mixed leaf salad  
Waldorf salad  
Hot new potatoes

Strawberry Japonnaise with cream  
Profiteroles with cream

Coffee and mints

*£27.50 per person*

## ***Fork buffet menus***

### **Menu 3**

French bread and butter

Mushroom and cashew nuts served with spring onions and hoi sin sauce

Whole Scotch salmon decorated with a medley of seafood

Chicken breast with tarragon and mushroom sauce

Caesar salad

Saffron rice

Chocolate kirsch Royale

Summer fruit pudding served with fruit puree

Coffee and mints

*£,25.00 per person*

### **Menu 4**

French bread and butter

Salmon Pithivier with cream, herbs and cheese

Beef bourginoine and pilaff rice

Mushroom stroganoff

5 leaf salad and french dressing

Cucumber and watermelon salad

Apple, celery and walnut salad

Cherry tomato salad

Sparkling summer berry compote

Coffee and mints

*£,27.50 per person*

## *Evening buffet menus*

### **Menu 1**

Thick cut cocktail sandwiches  
Spicy chicken wings  
Seafood croquettes  
Mini lime and coriander chicken kebabs  
Watermelon and fresh pineapple slices  
Vegetarian quiche  
Savoury Indian selection  
Japanese style prawns  
Savouries

*£12.50 per person*

### **Menu 2**

Selection of mini brochettes  
Smoked salmon canapés  
Savoury Indian selection  
Open bridge rolls with assorted fillings  
Mediterranean prawns and dip  
Three flavoured chicken Satay  
Cheese and red onion potato skins and dip  
Mini kiev  
Savouries

*£13.50 per person*

### **Menu 3**

Spicy Thai chicken cakes  
Roasted vegetable salsa quiche  
Breaded tiger prawn tails  
Mini toad in the hole  
Mini choux buns with savoury fillings  
Spicy chicken wings  
Savoury Indian selection  
Sesame prawn toast  
Crudities and dips  
Assorted cheese tartlets  
Savouries

*£14.50 per person*