

HOT BUFFETS

MEAT DISHES

Curry Butter Chicken with candid chilli and mini poppadums
Chicken 'Coq au Vin' Casserole in a red wine sauce with pearl onions, button mushrooms & smoked bacon

Toad in the 'Hall'- wild boar and apple sausage, in a thyme and onion pudding, with rich cider gravy and topped with crispy sage

Moroccan spiced lamb in a tomato and vegetable casserole, served with smoked paprika cream

Chunks of Scotch beef and root vegetables cooked in porter beer served with horseradish dumplings

Shredded confit of duck, crisp roasted vegetables and plum sauce

FISH DISHES

Salmon fillet, dusted in lemon myrtle and cracked black pepper served with fresh hollandaise

Salmon en crouete filled with wilted spinach, sautéed mushrooms and mascarpone

Luxury Fish Pie - Smoked haddock, salmon and king prawns in a white sauce topped with cheesy mash

Szechuan pepper spiced snapper fillets on a bed of kimchee with homemade mushroom ketchup

VEGETARIAN DISHES

Yam and plantain in a coconut curry sauce

Chickpea and root vegetable tagine with a rich tomato, port and apricot sauce

Creamed leek and gruyere tart with sautéed ceps and wilted spinach

Moussaka; layered aubergine, tomato, and goats cheese

Herbivore toad – Glamorgan sausage, in a sage and onion pudding, with a caramelized shallot and madeira gravy

Pea and feta risotto cakes served with a tomato, chilli and red onion concasse

SIDE DISHES

Selection of breads and olives

Minted new potatoes

Buttery mashed potatoes

Sweet potato mash topped with toasted pine nuts

Sticky jasmine rice

Garlic, sea salt and rosemary roast new potatoes

Fresh seasonal vegetables

Honey and thyme roasted root vegetables

Roasted Mediterranean vegetables and basil oil

Creamed spinach

Trio of beans

COLD BUFFETS

MEAT PLATTERS

Rare roasted sirloin of beef served with horseradish cream and English mustard

Skewers of Scottish beef with soy, honey, lime, chilli and coriander

Seared duck, watercress, watermelon and cashew nuts, tossed in a quince dressing

Sticky crispy sesame pork on pickled Chinese leaf

Char-grilled chicken with lemon myrtle served on a traditional Caesar salad

VEGETARIAN DISHES

Roasted butternut squash tower, with sweet potato and Ragstone goat's cheese stack, sprinkled with pine nuts and drizzled with a balsamic glaze

Wild mushroom puff pastry tart, with porcini oil, shaved parmesan and wild rocket

Red and yellow pepper, courgette and halloumi skewer, with herby oil, and a spicy tomato salsa

RUSTIC CHEESE BOARD AND BISCUITS

Ragstone goat's cheese, Yarg, Smoked Wigmore, Somerset Brie served with a selection of fruit including figs, celery & grapes, chutneys, nuts and oat biscuits

FISH DISHES

Seared salmon, mango, chilli, lime, coriander and ginger salsa

Seared rare tuna rolled in white & black sesame seeds and served with green papaya and salsa verde

Lemon sole parcels stuffed with piquillo peppers

SIDE PLATES AND BOWLS

Selection of freshly baked breads and olives

Jewelled couscous with fresh pomegranate, summer herbs and nasturtium flowers

Roasted Mediterranean vegetables, cherry tomatoes, buffalo mozzarella and basil oil

Broad bean, pea, feta and mint salad

New potato and green bean salad dressed with lemon thyme oil

Crushed new and sweet potato salad with roasted balsamic onions

Penne pasta tossed in a tomato reduction with baby artichokes, black olives and basil

Baby leaf salad with shaved parmesan and balsamic dressing

Braised quinoa topped with organic mixed bean shoots, fried tofu and red chilli dressing

BUFFET PUDDINGS

WARM AND DECADENT

Sticky toffee pudding with butterscotch sauce and clotted cream
Double chocolate pecan brownie
Pumpkin pie
Pecan pie with a whipped bourbon cream
Sticky ginger cake with vanilla custard

COLD AND INDULGENT

Apple tarte tatin with creamed mascarpone
Rose petal brûlée, berry compote and cardamom shortbread
Dinky donuts with cinnamon sprinkle and mango coulis
White, dark and milk chocolate dipped strawberries
Homemade chocolate liquor truffle
Pear and almond tart
Strawberry custard tart
Glazed lemon tart
Lemon meringue pie
Fresh berry and mascarpone tarts

MINI POTS OF PLEASURE

Traditional Tiramisu
White & dark chocolate mousse with a Cointreau sponge
Eton Mess
Seasonal fruit pots with Greek yogurt, honey and passion fruit
Kumquat brûlée with peanut crunch
Lemon posset with blackberry compote
Stem ginger and pandan leaf brûlée

RUSTIC CHEESE BOARD AND BISCUITS

Ragstone goat's cheese, Yarg, Smoked Wigmore, Somerset Brie served with a selection of fruit including figs, celery & grapes, chutneys, nuts and oat biscuits