



## Sample Buffet Menu

### SALADS

Fattoush  
Cucumber and mint yogurt  
salad  
Tomato salad  
Celeriac remoulade  
Mixed leaves  
Pasta salad  
Ratte potato salad

### SEAFOOD

Marinated anchovies  
Smoked salmon  
Hot smoked salmon  
Smoked halibut  
Crayfish salad  
Italian seafood salad  
Roll mop herrings  
Smoked salmon terrine  
Crab & celeriac remoulade  
Mussels  
Cured Mackerel with apple

### TAPAS & CHARCUTERIE

Baraganoush  
Stuffed peppers, Olives  
Marinated Manchego  
Stuffed vine leaves  
Marinated mushrooms  
Marinated chicken wings  
Tomato & basil brochettes  
Sliced salami, Parma ham  
Mortadella  
Mini chorizo  
Crostini

### MAIN COURSES

Roast rib of beef  
Yorkshire puddings  
Beef Bourguignon  
Mini veal schnitzel  
Roast chicken  
with madiera veloute  
Steamed lemon sole  
'Grenobloise'  
Cod with caper & herb crust  
and parsley-lemon mayo  
Gnocchi, tomato & basil sauce  
Butternut squash, sage &  
parmesan stuffed courgettes

### ASIAN SELECTION

Live Wok Station  
Crispy Szechuan Beef  
Ayam Maskak Lemak  
Nasi Goreng  
Red Thai Curry  
Singapore Noodles

### VEGETABLES

Boulangere potatoes  
Roast potatoes  
Chantenay carrots  
with Grove Estate honey  
Spring greens  
with caraway seeds  
Green beans with sesame  
Cauliflower cheese  
Braised red cabbage  
with apple

### DESSERT

White Chocolate and Raspberry Cheesecake  
Violet Macarons  
Creme Brulee with Praline  
Caramel Profiteroles  
Peach Trifle Martinis  
Dark Chocolate and Cherry Mousse  
Fresh Fruit Salad  
Banoffee Crumble

### INTERNATIONAL CHEESE SELECTION

Tallegio  
Brie de Meaux  
Isle of Mull  
Baby Stilton  
Single Gloucester  
Fig and Almond Cake  
Quince Paste  
Confit d' Vin Alsace Pinot Noir  
Cheese Biscuits  
Celery Sticks  
Figs