

# Chez Vous

RESTAURANT, HOTEL  
LOUNGE BAR & EVENTS

## Fork Buffet

Select 3 Hot or Cold Dishes - 3 Salads or Vegetables  
- 2 Desserts

### HOT DISHES

Thai Style Green Chicken Curry with Lemon Grass and Ginger

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Slow Roast Belly Pork with White Haricot Beans, Black Pudding and Garlic

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Steak and Guinness Casserole with Button Mushrooms,  
Parmesan Breadsticks

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Middle Eastern Lamb Tagine flavoured with Cinnamon and Chillies

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Beef Stroganoff flambéed with cognac and finished with Sour Cream

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Traditional Coq au Vin garnished with Button Onions, Parsley Croûtes

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Tender pork Casserole cooked with Chorizo, Olives and Paprika

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Sautéed strips of Chicken bound in fresh Herb Cream Sauce

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Teriyaki Salmon served on stir-fried Vegetables with Sweet Chilli Sauce

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Osso Bucco of Monkfish with Red Onions and Aubergines, Salsa Verdi

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Herb and Parmesan Crusted Cod Steak Served with Saffron Sauce

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Roulade of Sea Trout with Spinach and Horseradish Mousse,  
White Wine Sauce

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Spiced Lentil Fajitas Glazed with Yoghurt and Cheese

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Mixed Bean and Roasted Pepper Casserole topped with Savoury Thyme  
Crumble

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Grilled Polenta tossed with Artichokes and Tomato Salsa

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### COLD DISHES

Rare Roasted Sirloin of Beef Rolled in Mustard and Fresh Herbs

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Duck Confit Terrine with Red Cabbage and Pickled Roots

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Seared Tuna and Green Bean Nicoise with Soft Boiled Eggs

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Classic Salmon Coulbiac Baked in Puff Pastry with Caper Relish

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Diced Chicken Tikka Bound in Yoghurt and Dressed on Saffron Rice

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"La Rochelle" Seafood Salad with Squid, Prawns and Mussels in Olive Oil

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Flaked Smoked and Poached Fish with Lemon Mayonnaise and Prawns

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Julienne of Gammon bound in Mustard Mayonnaise with Peaches

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Thai Style Chilli Chicken with Pineapple and Glass Noodles

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Beef Tomatoes filled with roasted vegetables and goats cheese

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Fork Buffet continued...

## VEGETABLE DISHES

Roasted Roots

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Gratin Dauphinoise

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Provençale Tomatoes

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Cauliflower with Herbs

---

Buttered Beans and Carrots

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Minted New Potatoes

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Basmati Rice Scented with Cardamom

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Roasted Potatoes, Garlic and Olives

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## SALADS

Classic Waldorf Salad

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Mixed Baby Leaf Salad

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Chicory Pecan Nut and Blue Cheese Salad

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Caesar Salad with Shaved Parmesan

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Tomato, Goats Cheese and Herb Oil Salad

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Greek Salad with Cucumber, Tomato and Red Onions

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Bulgar Wheat Taboule Salad with Fresh Mint and Olives

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Sugarsnap Pea and Carrot Salad with Smoked Bacon Mayonnaise

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Traditional New Potato Salad bound in Mustard Mayonnaise

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Mixed Bean Salad with Chickpeas, Honey and Mustard

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Bitter Leaf Salad with Walnut Oil and Fresh Herbs

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## DESSERTS

French Apple and Cinnamon Tart

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Rich Chocolate Delice with Fresh Cream

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Balsamic Strawberry and Mascarpone Flan

---

Mixed Berry Pudding Served with Crème Fraiche

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Classic Tangy Lemon and Passionfruit Tart with Raspberry Coulis

---

Raspberry and White Chocolate Cheesecake with Crème Anglaise

---

Refreshing Terrine of Pineapple with Peach Tea Syrup

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Cointreau Cream Filled Profiteroles with Chocolate Sauce

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Banana and Caramel Banoffee Pie

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Hazelnut Praline Charlotte, Coffee Cream

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