



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