



COLD KNIFE AND FORK BUFFET

Main Course

28 Day Aged Topside of Beef

Roasted Topside of Beef with Horseradish Sauce

Honey Roasted Gammon

Whole Baked Gammon with Fresh Pineapple

Poached Salmon

Chilled Platter of Poached Salmon and Prawns
garnished with Melon and Lemon and served with Marie Rose Dressing

Homemade Vegetarian Tartlets

Caramelised Red Onion, Goats Cheese and Fig Tartlets

Selection of Pickled Vegetables, Marinated Olives and Chutneys

Artisan Bread Rolls

Warm New Potatoes with Mint Butter

French Beans, Mange Tout and Rocket Salad

With Hazelnuts, Orange and a Citrus and Chilli Dressing

Vine Tomato, Mozzarella and Basil

Sliced Vine Tomatoes, Slices of Buffalo Mozzarella, Basil Leaves
drizzled with French Dressing

Moroccan Spiced Couscous and Fruits

Couscous, Chickpeas, Sultanas, Cranberries and Apricots
in a Moroccan Spiced Dressing



Dessert

Homemade White Chocolate Crème Brulee

Belgian Chocolate Tart

Lemon Posset

Baileys and Chocolate Cheesecake

Praline and Chocolate Truffle

Lemon Tart garnished with Wild Berries

Strawberry Meringue Roulade

Raspberry and Mint Pana Cotta

Eton Mess

Strawberry Clotted Cream Tartlet

Chocolate and Raspberry Mousse

Summerfruit Trifle

Lemon Meringue Roulade

Banoffee Pie

Chocolate and Honeycomb Cheesecake