

HOT BUFFET DISHES

BEEF STROGANOFF

Tender Strips of Beef in a Creamy Sauce with Mushrooms, Onion & Wholegrain Mustard

SEARED SALMON FILLET

Glazed with a Tomato, Basil & Olive Oil Salsa

CHICKEN FORESTIERE

Diced Chicken Breast in a Red Wine Sauce with a Garnish of Smoked Bacon, Mushrooms & Onions

HUNGARIAN STYLE PORK GOULASH

Cooked with Vine Tomatoes, Paprika & Sour Cream

THAI STYLE CHICKEN

Fragrant blend of Chillies, Coriander, Lemon Grass & Coconut Cream Sauce

AUTHENTIC SPICY LAMB CURRY

Simmered with Toasted Almonds & Leaf Spinach

VEGETABLE LASAGNE

Medley of Crisp Vegetables & Pasta Sheets layered with Rich Tomato Sauce & Cheese Topping

AUBERGINE & COURGETTE MOUSSAKA

The Classic Mediterranean Dish full of Plump Courgettes & Aubergines

MORROCAN LAMB

Tender Lamb pieces with Pineapple, Apricots & Cashew Nuts simmered in a Rich Spicy Sauce

SWEET & SOUR CHICKEN STIR-FRY

A colorful Assortment of Exotic Vegetables & Chicken Strips in a Sweet & Sour Sauce

GLAZED SALMON FILLET FLORENTINE

Prime Fillet of Salmon set on a Baby Leaf Spinach & coated with a Rich Three Cheese Cream Sauce

POT ROASTED BEEF BURGUNDY

Marinated Cubes of Tender Beef Braised with Fresh Thyme & Bay Leaf, Burgundy Wine & Sweet Red Onions

Continued

JAVA PORK

Succulent Pork Pieces sealed in a light Java Marinade, served on a bed of Peppers & Bean sprouts

**All Hot Dishes are Served with Turmeric Clove Rice
Or
Mini Salt Crusted Potatoes with a Garlic Cream Cheese Dressing**

COLD FORK BUFFET

(Based on a minimum of 10 people)

Honey & Mustard

Glazed Ham with a Hint of sweetness

Roast Breast of Wiltshire Turkey

Accompanied by Cranberry Chutney

The Sirloin

Finest Scotch Beef decorated & displayed for your enjoyment!

Steamed Supreme of Chicken

Garnished with Prawns & Grapes

Poached Fresh Water Salmon Fillet

With Lemon & Black Pepper Mayonnaise

Fruits de Mer

A magnificent display of King Prawns, Oak Smoked Salmon, Peppered Mackerel Fillet & Smoked Halibut

All served as a lovely presentation on large platters

ADDITIONAL BUFFET ITEMS

Assortment of Sandwiches and Baguettes per person	4.60
Vegetable Samosas with a Mild Curry Mayo Dip	1.45
BBQ Chicken Drumsticks with Chilli Jam Sauce	2.20
Smoked Salmon Dill & Cream Cheese Roulade	2.55
Breaded Chicken Goujons with Lime & Coriander Dip	2.35
Filled Vol au Vonts to Include:	
Prawn Marie Rose	
Chicken & Sweetcorn	
Mushroom & Tomato Salsa (3 per person)	1.80
Poached Salmon Fillet with Lemon & Dill Mayo Rosette	2.65
Cocktail Packington Pork Sausage Rolls	1.20

Salads

Pasta & Roasted Mediterranean Style Vegetable Salad	2.05
Mozzarella, Vine Tomatoes & Shiffenade of Basil with Cracked Pepper & Extra Virgin Olive Oil	2.55
Home Made Coleslaw - Shredded Dutch White Cabbage, Onion, & Grated Carrot splashed with Olive Oil, Bound in Mayo	1.80
Home Made Potato Salad - Diced New Potatoes, Chopped Onions & Chive with a hint of Mustard, mixed with Mayo	1.80
Classic Tossed Green Salad - Iceberg, Cos Lettuce, Watercress, Spring Onion, Peppers & Grapes tossed with a delicate Dressing	1.80
Home Made Waldorf Salad - Medley of Apples, Celery, Walnuts & Sultana's with a slightly Spicy Mayo	2.10
A selection of Rustic Breads with Herb & Plain Butters, Olive Oil & Balsamic Vinegar	1.80

Selection of English & Continental Cheeses from our Extensive Range presented with Assorted Biscuits & Grapes	5.60
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A selection of Home Made Sweets & Cakes to inc:

Strawberry Cheesecake

Orange & Chocolate Torte

A Selection of Individual Desserts

Profiteroles with a Warm Baileys Sauce

Lemon Meringue etc...	5.40
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Fresh Filter Coffee or Tea with Cream	3.00
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Prices include Staff, Linen, Crockery and Cutlery Hire, Vat at 20%

CELEBRATION BUFFET MENU 1

Assortment of Sandwiches and Baguettes filled with:
Roast Turkey Breast
Tuna & Chive Mayonnaise
Mature Cheddar & Peppered Tomato's

Packington Pork Sausage Rolls
Home Made Pizza Slices
Home Made Quiche Lorraine
Kettle Crisps & Tortilla Chips



CELEBRATION MENU 2

A Selection of Sandwiches and Baguettes filled with:
Honey Baked Ham & Home Made Coleslaw
Egg Mayonnaise & Mustard Cress
Mature Cheddar & Spring Onion
Chicken & Bacon

BBQ Chicken Drumsticks
Sliced Hand Raised Pork Pie with Sweet Tomato Puree

Prawn Bouchees

North Atlantic Prawns folded in a Marie Rose Sauce
& served in a Crisp Puff Pastry Case
Individual Filo Quiche with Field Mushrooms and Tarrogon,
Kettle Crisps, Tortilla Chips and Nuts

CELEBRATION MENU 3

A Selection of Sandwiches & Baguettes filled with:
Prime Roast Topside of Beef & English Mustard
Tuna & Red Onion
Prawn Marie Rose & Shredded Iceberg Lettuce
French Brie & Grapes
Chicken Liver Parfait

Home Baked Salmon & Dill Quiche
Mini Pork Sausages Tossed in Sesame Seeds & Local Honey
Potato & Dijon Mustard Strudel

Glazed Oriental Style Chicken Wings with Ginger Wine
& Balsamic Vinegar

Tossed Seasonal Salad with a Light Olive Oil Dressing, Coleslaw Salad with Crisp
Shredded Dutch White Cabbage, Onion & Grated Carrot bound in a Cream
Mayonnaise

Exotic Sliced Fresh Fruit Platter & Berries

Prices include Vat, Staff Costs and Table linen

CELEBRATION MENU 4 - HOT SELECTION

Hot Pork Baps with Seasoning £5.95

Or

Bacon/Sausage Baps with Ketchups £4.50

Or

Fish Goujon with Chunky Chips and sauces £4.95

Additional Chips per portion £1.95

Price Includes Paper Plates and Napkins