



DELEGATE FORK BUFFET MENUS

MONDAY

Smoked Salmon, Roll Mops, Gravalax
Platter
Cherry Tomato, Bocconcini and Basil Salad
Grilled Mediterranean Vegetables, Shaved
Parmesan
Baby Gems, Crispy Bacon, Garlic Croutes
Assorted Charcuterie with Pickles

Soy and Sesame Chicken, Egg Noodles,
Sweet Chilli
Salmon Steaks, Mixed Beans, Tomato and
Thyme
Potato Gnocchi, Mushroom and Parmesan
Sauce
Seasonal Vegetables

Strawberry Cheesecake
Chocolate Truffle Torte, Orange Salad
Fresh Fruit Salad
Selection of British Farmhouse Cheeses

TUESDAY

Marinated Artichokes, Mushrooms and
Balsamic Onion Salad
Honey Glazed Ham with Glazed Peaches
Gravalax, Prawns, Shellfish Mayonnaise
Curried Coleslaw with Sultanas
Smoked Chicken, Celery, Walnut and Apple
Salad

Baked Cod Fillet, Saffron Rice, Tarragon
Cream
Beef Braised in Red Wine, Onions,
Mushrooms and Smoked Bacon
Aubergine and Mozzarella Parmigano
Potatoes and Seasonal Vegetables

Pear and Almond Tart, Mascarpone
Chocolate Pot, Praline Cream
Fresh Fruit Platter
Selection of British Farmhouse Cheeses

WEDNESDAY

Tuna Nicoise Salad
Galia Melon with Parma Ham
Red Onion and Goats Cheese Quiche
Caesar Salad, Marinated Anchovies, Shaved
Parmesan
Rare Roast Beef, Balsamic Roasted Cherry
Tomatoes

Monkfish and Tiger Prawns, Spring Onions,
Oyster Sauce
Egg Fried Rice
Navarin of Lamb, Button Onions, Creamed
Potatoes
Mushroom Stroganoff
Seasonal Vegetables

Tiramisu Cocktail
Apple and Sultana Crumble, Custard
Fresh Fruit Platter
Selection of British Farmhouse Cheeses

THURSDAY

Smoked Trout Fillets, Horseradish Cream
Oriental Salad, Egg Noodles and Bean Sprouts
Chicken, Mango and Confit Tomato Salad
Greek Salad, Feta, Tomatoes and Black Olives
Assorted Charcuterie with Pickles

Salmon and Crab Fishcakes, Lemon Mayonnaise
Moroccan Lamb, Chickpeas, Harrisa, Lemon Cous Cous
Penne Pasta, Roasted Red Peppers, Courgettes and Basil
Potatoes and Seasonal Vegetables

Vanilla and Blueberry Cheesecake
Raspberry Crème Brulee
Fresh Fruit Platter
Selection of British Farmhouse Cheeses

FRIDAY

Mozzarella, Beef Tomato and Basil Salad
Avocado, Prawns, Cocktail Sauce
Tandoori, Chicken, Cucumber Raita
Cous Cous Salad, Grilled Vegetables
Pressed Duck and Fig Terrine, Red Onion Chutney

Fillet of Sea Bass, Aubergine, Sun Blushed Tomato and Artichokes
Steak and Kidney Pie, Creamed Potatoes
Spinach and Ricotta Tortellini, Basil Cream
Braised Rice and Seasonal Vegetables

Strawberry and Vanilla Tartlets
Bread and Butter Pudding, Custard
Fresh Fruit Platter
Selection of British Farm House Cheeses

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DELEGATE FINGER BUFFET MENUS

MONDAY

Chef's Open Sandwich Selection

Salmon & Prawn Brochettes

Soy & Sesame Marinated Chicken, Honey & Chili Dressing.

Filo Crowns with Ratatouille & Melted Mozzarella.

Steak & Mushroom Tartlets

Tortilla Crisps, Guacamole & Tomato Salsa

Strawberry Tartlets with Vanilla Cream

Glazed Lemon Tart

British & Irish Cheeses

Fruit Basket

TUESDAY

Chef's Open Sandwich Selection

Plaice Goujons, Tartar Sauce

Tandoori Chicken Skewers, Cucumber & Mint

Raitha

Mint Beef Wellington

Rosemary Crusted Brie, Redcurrant Sauce

Tortilla Crisps, Guacamole & Tomato Salsa

Chocolate Truffle Torte

Pear & Almond Tart, Mascarpone

British & Irish Cheeses

Fruit Basket

WEDNESDAY

Chef's Open Sandwich Selection

Cajun Spiced Salmon, Cucumber Salad

Leek & Parmesan Quiche

Lemon Marinated Chicken, Sweet Chili Sauce

Vegetable Samosas

Tortilla Crisps, Guacamole & Tomato Salsa

Strawberry Cheesecake

Chocolate Tartlets, Mint Cream

British & Irish Cheeses

Fruit Basket

THURSDAY

Chef's Open Sandwich Selection

Thai Salmon & Crab Fishcakes, Sweet Chili Dip

Melted Swiss Cheese, Red Onion, and Tomato Filo Crown

Honey Glazed Ham, Roasted Peach & Cream Cheese

Beef Tournedos, Portobello Mushrooms, Port Glaze

Tortilla Crisps, Guacamole & Tomato Salsa

Crème Brule

Chocolate & Marinated Cherry Marquise

British & Irish Cheeses

Fruit Basket

FRIDAY

Chef's Open Sandwich Selection

Tempura King Prawns, Dipping Sauces

Wild Mushroom & Parsley Tartlets

Chicken Goujons, Lemon Mayonnaise

Toasted Muffin, Pastrami & Grain Mustard

Tortilla Crisps, Guacamole & Tomato Salsa

Blueberry Cheesecake

Glazed Apple & Almond Tart

British & Irish Cheeses

Fruit Basket

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DELEGATE LUNCH & DINNER MENUS

MENU ONE

Plum Tomato & Basil Soup, Sweet Red Onions

Roasted Salmon, Crushed New Potatoes, Wood Roasted Peppers & Asparagus

Strawberry & White Chocolate Cheesecake, Strawberry Sorbet

MENU TWO

Goats Cheese, New Potato & Wild Mushroom Terrine, Red Pepper & Black Olive Dressing

Roast Cod Fillet, Smoked Bacon & Lentils, Parsley Mash, Green Beans

Chocolate & Pistachio Marquise, Pistachio Ice Cream

MENU THREE

Galia Melon, Parma Ham, Sweet Honey Vinaigrette

Roast Salmon, Pea & Mint Risotto, Baby Carrots

Raspberry Crème Brulee, Biscotti

MENU FOUR

Cream of White Bean & Chorizo Soup

Marinated Chicken Breast, Lemon & Thyme Sauce, Roasted New Potatoes, French Beans

Glazed Lemon Tart, Mascarpone

MENU FIVE

Oak Smoked Salmon, Blinis, Lemon & Capers

Roast Guinea Fowl with Butternut Squash & Orange Cocotte Potatoes

Chocolate Brulee, Macaroons

MENU SIX

Cured Salmon with Honey & Lime Crème Fraiche

Breast of Chicken, Button Onions, Mushrooms & Pancetta, Red Wine Sauce, Creamed Potatoes

Tiramisu & Marinated Cherry Cocktail with Amaretto Glaze

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CANAPES MENU

COLD

Smoked Salmon with Caviar
Crostini of Beef Carpaccio, Parmesan, Truffle Oil
Savoury Scone, Creamed Blue Cheese and Pecan
Mini Bagel, smoked Trout, Cream Cheese
Tartlet of Pink Lamb, Minted Jelly
Mini Tortilla with Guacamole
Seared Sesame Tuna, Mango and Chilli Salsa
Gravalax with Chive Crème Fraiche
Crayfish Tail, Shellfish Mayonnaise
Vegetarian Sushi Rolls
Chilled Watermelon Spoon, Coconut Crab and Pickled Ginger

HOT

Sole Goujons, Tartare Sauce
Tuna Burgers, Wasabi Mayo
Honey and Mustard Glazed Cocktail Sausages
Mini Pizzas
Duck Spring Rolls, Hoisin Sauce
Vegetable Spring Rolls, Sweet Chilli Sauce
Mini Yorkshire Puddings, Roast Beef, Horseradish Cream

DESSERT

Chocolate Dipped Strawberries
Fruit Tartlets
Chocolate Éclairs
Chocolate Cup Filled with Sorbet

Selection of Six Canapés at £15.00 per Person
Selection of Eight Canapés at £20.00 per Person
Selection of Ten Canapés at £25.00 per Person

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BANQUETING ALA CARTE MENU

STARTERS

MEAT

Galia Melon, Parma Ham, Sweet Honey Vinaigrette	£9.00
Rillettes of Pork, Apricot and Hazelnuts, Apricot and Rosemary Chutney	£10.00
Smoked Chicken and Wild Mushroom Salad, Crispy Bacon, Walnut Dressing	£11.00
Carpaccio of Beef, Sweet Red Onions, Shaved Parmesan	£15.00
Pressed Duck and Foie Gras Terrine, Red Onion Marmalade, Sourdough Croutes	£16.00
Ham Hock and Parsley Terrine, Piccalilli	£10.00

FISH

Smoked Salmon, Buck Wheat Blinis, Horseradish Crème Fraiche	£12.00
Cured Salmon, Beetroot Chutney, Grain Mustard Vinaigrette	£10.00
Potted Dorset Crab and Brown Shrimps, Mixed Cress	£15.00
Seafood in Jelly, Shellfish Mayonnaise	£13.00
Salmon and Prawn Brochette, Sweet Chilli Sauce	£14.00
Lobster, Orange and French Bean Salad	P.O.A.

VEGETARIAN

Wood Roasted Red Pepper with Red Pepper Mousse, Black Olive Brushetta, Basil Oil	£10.00
Fresh Fruit Plate, Lemon Grass and Mint Syrup	£10.00
Grilled Asparagus, Rocket Leaves, Shaved Parmesan, Aged Balsamic	£13.00
Goats Cheese, Potato and Wild Mushroom Terrine, Red Pepper and Black Olive Dressing	£13.00
Mozzarella, Beef Tomato, Confit Red Onion and Rocket Salad, Basil Oil	£14.00

SOUPS

Roast Butternut Squash Soup, Basil Cream	£6.00
Plum Tomato and Basil Soup, Sweet Red Onions	£6.00
Cream of White Bean and Chorizo	£6.00
Cream of Asparagus, Truffle Croutons	£7.00
Mediterranean Fish Soup, Garlic Croutons	£7.00

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BANQUETING A LA CARTE MENU

MAINS

MEAT

Marinated Chicken Breast, Lemon and Thyme Sauce, Arisienne Potatoes, Artichoke Leek and Mushroom Gratin	£20.00
Breast of Chicken, Button Onions, Mushrooms and Pancetta, Red Wine Sauce, Armentier Potatoes, French Beans	£21.00
Roast Guinea Fowl with Butternut Squash and Orange, Otte Potatoes, Roasted Vegetables	£22.00
Honey Glazed Barbary Duck Breast, Spiced Sauce, Potato Fondant, Spinach and Mushroom Gratin	£24.00
Rump of English Lamb, Tomato, Black Olive and Basil Jus, Chateau Potatoes, Ratatouille	£26.00
Rack of English Lamb, Apricot and Onion Crust, Thyme Sauce, Dauphinoise Potatoes, Seasonal Vegetables	£26.00
Rack of English lamb, Mint Jelly, Rosemary Jus, Sea Salt Roasted Potatoes, Seasonal Vegetables	£26.00
Fillet of Beef, Red Wine Shallots, Horseradish and Port Sauce, Fondant Potatoes, Glazed Carrots	£30.00
Roast Sirloin of Beef, Yorkshire Puddings, Red Wine Sauce, Goose Fat Roast Potatoes, Seasonal Vegetables	£27.00
Slow Cooked Beef in Red Wine, Creamed Potatoes, Wild Mushrooms and Celeriac, Roasted Root Vegetables	£24.00
Roast Rack of Suffolk Pork, Apricot and Apple Stuffing, Dauphinoise Potatoes, Celeriac and Apple Puree	£25.00
Grilled Loin of Veal, Caramelised Pears, Gratinee Potatoes, Seasonal Vegetables	£30.00

FISH

Roasted Salmon, Pea and Mint Risotto, inted Baby Carrots	£20.00
Roasted Salmon, Red Pepper Vinaigrette, Wood Roasted Peppers and Asparagus, Crushed New Potatoes	£20.00
Steamed Salmon, Potato and Herb Gnocchi, Gorgonzola Cream, Aubergine Parmigiano	£20.00
Fillet of Sea Bass, Wild Mushrooms, Button Onions and Red Wine,, Parmentier Potatoes, French Beans	£24.00
Fillet of Sea Bass Seasonal Vegetables, Orange and Olive Oil Sauce, Warm Potato Salad	£24.00
Paupiettes of Lemon Sole and Salmon, White Grape and Morel Sauce, Spinach Tagliatelle, Sugar Snap Peas	£28.00
Roasted Cod Fillet, Smoked Bacon and Lentils, Parsley Mash, Green Beans	£22.00
Steamed Halibut, Braised Cod, Horseradish and Chive Sauce, Buttered New Potatoes, Glazed Baby Carrots	£26.00

VEGETARIAN

Spinach and Ricotta Tortellini, Basil Cream	£15.00
Puff Pastry with Wild Mushroom and Asparagus Ragout	£17.00
Baked Goats Cheese with Provencal Vegetables, Pimento Dressing	£15.00
Sweet Potato and Pumpkin Risotto, Rocket Leaves	£15.00

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BANQUETING ALA CARTE MENU

DESSERTS

Tiramisu and Marinated Cherry Cocktail, Amaretto Glaze	£8.00
Chocolate and Pistachio Marquise, Pistachio Ice-Cream	£8.00
Strawberry and White Chocolate Cheese Cake, Strawberry Sorbet	£8.00
Raspberry Crème Brulee, Biscotti	£8.00
Prune and Armagnac Parfait, Almond Biscuit	£8.00
Sticky Toffee Pudding, Toffee Sauce	£8.00
Chocolate Brulee, Chocolate Macaroons	£8.00
Glazed Lemon Tart, Mascarpone	£8.00
Pannatone Bread and Butter Pudding, Marmalade Ice-Cream	£8.00
Fresh Fruit Plate, Lemon Grass and Mint Syrup	£8.00
Cheese Plate: Stilton, Summerset Brie, Cornish Yarg, Water Biscuits	£10.00

COFFEE

- Filter Coffee with chocolates and jellies
- Filter Coffee with chocolate mints
- Filter Coffee with orange chocolates