

Buffet Menus

The following menus are suitable for a buffet-style meal. Costs are based on a minimum chargeable number of 80 adult guests and include exclusive use of the Orangery, Garden Room and 9-acre gardens for the time period agreed with the Events Office. Bespoke quotations, for smaller events, can be provided on request

Pages 2 – 5	Finger Buffet Menus
Pages 6 – 7	Cold Fork Buffet Menus
Pages 8 – 9	Hot Fork Buffet Menus
Pages 10 – 11	Barbeque Menus
Pages 12 – 14	Carvery Menus
Page 15	Desserts

Finger Buffet Menus

Please choose the number of items indicated from the relevant menu list. If you would prefer to choose items from different menus, simply let us have your choice for a quotation

Bespoke menus, according to food preference or budget, can also be provided on request (minimum menu price £27.90 + VAT)

Menu 1 - £27.90 + VAT per person

Please choose 8 items from the list below:

- Selection of freshly made Sandwiches
- Mixed Savoury Tortilla Wraps
- Mixed Mediterranean Bruschetta (V & G/F)
- Vegetable Pakora (V)
- Red Thai Chicken Skewers
- Spinach and Feta Tarts (V)
- Crispy Salmon Brochettes (G/F)
- Tortilla Chips with Dips (V)
- Mini Pork Pies
- Pigs In Blankets
- Savoury Eggs
- Cheese & Biscuits (V)
- Baskets of Fresh Fruit (G/F)
- Mini Pastry Mix

Menu 2 - £28.45 + VAT per person

Please choose 8 items from the list below:

- Selection of freshly made Sandwiches
- Mixed Savoury Tortilla Wraps
- Chicken Fillets dusted in Lime & Chilli (G/F)
- Traditional Mini Pork Sausages with Honey & Mustard
- King Prawns in Filo with a Sweet Thai Chilli Jam
- Salmon Goujons with Tartar Sauce
- Small Kebabs of Aubergine, Courgettes, Red & Yellow Peppers with Sunblush Tomatoes (V & G/F)
- Mini Vegetarian Quiches (V)
- Prawn Toast
- Mini Cottage Pies
- Cheddar Cheese & Onion Flutes (V)
- Ham & Cheese Turnover & Sausage Turnover
- Fresh Fruit Skewers (G/F)
- Mini Danish Selection

Menu 3 - £28.90 + VAT per person

Please choose 8 items from the list below:

- Selection of freshly made Sandwiches
- Mixed Savoury Tortilla Wraps
- Mini Duck & Hoisin Spring Rolls
- Char Grilled Lamb Skewers glazed with Maple & Mint (G/F)
- Salmon & Leek Tarts
- Cracked Black Pepper Potato Skins with a Tomato Salsa (V & G/F)
- Peppers filled with Soft Cream Cheese (V)
- Falafel with Mint Yoghurt (V)
- Cocktail Sausage Rolls
- Mini Scotch Eggs
- Selection of Savoury Quiches
- Apple & Cinnamon, Apple & Raspberry, Apple & Blueberry Fruit Flutes
- Mini Chocolate Brownies

Menu 4 - £30.45 + VAT per person

Please choose 10 items from the list below:

- Selection of Bridge Rolls
- Smoked Salmon & Cream Cheese Mini Bagels
- Marinated Chicken Brochettes (G/F)
- Cocktail Sausage Rolls
- Fillet of Beef Crostini with Horseradish Cream
- Smoked Haddock, Spinach & Gruyere Cheese Tart
- Crudities & Dips (V & G/F)
- Mini Pizzas with Vegetarian Toppings (V)
- Assorted Marinated Olives (V & G/F)
- Tomato, Mozzarella & Basil Bruschetta (V)
- Honey & Mustard Baked Sausages
- Mini Indian Selection (V)
- Assorted Filled Vol-au-Vents
- Salmon & Crab Rolls (G/F)
- Mini Cake Selection
- Millionaire Shortcake

Menu 5 - £30.95 + VAT per person

Please choose 10 items from the list below:

- Selection of freshly made Sandwiches
- Mixed Savoury Tortilla Wraps
- Mixed Mediterranean Bruschetta (V)
- Scrumpy Pie (Individual Mini Meat Pie with Filling cooked in Cider Sauce)
- Sundried Tomato Quiche (V)
- Cajun Chicken Fillets
- Mixed Vegetable Kebabs (V & G/F)
- Mini Stone-Baked Pizza
- Maple Glazed Lamb Skewers
- Smoked Salmon & Cream Cheese Wrap
- Chicken Satay Skewers
- Vegetarian Pizza Selection (V)
- Mini Hot Dogs with Onions
- Mini Hamburgers
- Baskets of Fresh Fruit (G/F)
- Mini Blueberry & Chocolate Muffins

Menu 6 - £32.50 + VAT per person

Please choose 10 items from the list below:

- Selection of Cocktail Sandwiches
- Southern Fried Chicken Pieces
- Cocktail Sausage Rolls
- Mini Scotch Eggs
- Mini Indian Selection with Pakora Sauce (V)
- Honey & Mustard Cocktail Sausages
- Assorted Pizza (V)
- Buffet Pork Pies
- Selection of crisp filled Vol-au-Vents
- Filo Tartlets with Spicy Coriander Prawns
- Thai Chicken Cakes with Mango
- Sunblush Tomato Pesto Puff Pastries (V)
- Beef Koftas with Raita (G/F)
- Smoked Salmon & Cream Cheese Roulade
- Mini Chocolate Éclairs
- Chocolate Dipped Strawberries

Menu 7 – £35.70 + VAT per person

Please Choose 10 Items from the list below:

- Asparagus Tips Wrapped in Prosciutto (G/F)
- Mini Beef Wellington
- Loch Fyne Salmon Filled Bouchees
- Filo Tarts with Asian Beef Salad
- Thai Crab Cakes with Chilli Sauce (G/F)
- Mini Parmesan Shortbreads Topped with Cherry Tomatoes & Feta (V)
- Chilli & Garlic Sausages in Filo Wraps
- Tandoori Chicken Skewers with Mint Yoghurt
- Lamb Koftas with Raita
- Prawns in Filo
- Vegetable Satay with Peanut Sauce (V)
- Grilled Chicken Fillet Flavoured with Lemon Grass & Lime Leaves
- A Selection of Stone Baked Pizza (V)
- Smoked Salmon Blinis
- A Selection of Mini Cakes & Pastries
- Cheese & Biscuits

Menu 8 - £38.25 + VAT per person

Please Choose 10 Items from the list below:

- Smoked Salmon & Caviar Blinis
- Parfait of Chicken Liver with Redcurrant Jam
- Carpaccio of Tuna with Roquette on Crisp Toast
- Soft Cheese & Tomato Tapenade on Crostinis (V)
- Crayfish Tails with Sunblush Tomatoes in Filo Baskets
- Chicken Roulade with an Onion Confit Stuffing
- Parma Ham & Confit of Artichoke on Croute
- Fillet of Beef Teriyaki
- Mini Parmesan Shortbreads Topped with Cherry Tomatoes & Feta (V)
- Herbed Mini Scones with Finest Brie & Grapes (V)
- Teriyaki Salmon with toasted Sesame Seeds
- Lemon Risotto Cake with Mascarpone & Asparagus (V & G/F)
- Ragout of Wild Mushrooms with Chives Bouchees (V)
- Ratatouille with Parmesan in a pastry Cup (V)
- Goats Cheese with Plum & Apple chutney (V)
- Herbed Celeriac with Quails Egg in a Pastry Cup (V)
- Caramelised Shallot and Stilton Tart (V)
- A Selection of Mini Cakes & Pastries
- Cheese & Biscuits

Desserts

If you would like to include a dessert, these are available as per the selection on page 15, at the supplement advised.

(V) = suitable for vegetarians, (G/F) = suitable for Gluten Free diets

Special dietary requirements can usually be catered for, provided that prior notice is given. Please note, however, that we are unable to guarantee food will not contain traces of nuts or other allergens

Prices are valid from 1 April 2014 to 31 March 2015, and are exclusive of VAT

Cold Fork Buffet Menus

Please choose your preferred menu from the following selection. If you would prefer to choose individual items from different menus, simply let us have your choice for a quotation. Bespoke menus, according to food preference or budget, can also be provided on request (minimum menu price £27.85 + VAT per person)

Cutlery for fork buffets is collected from the buffet table. If you would prefer the tables to be fully set, please add a supplement of £2.20 + VAT per person

Cold Fork Buffet Menu 1 - £27.85 + VAT per person

- Sliced Chicken Breast with a Sweet Chilli Sauce Dressing
- Potato, Feta Cheese & Olive Salad (V)
- Mediterranean Salad (V & G/F)
- Mixed Green Leaf Salad (V & G/F)
- Farfalle Pasta with Salsa Dressing & Mixed Vegetables (V)
- Assorted Breads & Butter (V)

Cold Fork Buffet Menu 2 - £27.85 + VAT per person

- Sesame Thai Chicken served on a bed of Salad
- Spicy Pork Fillet with Salsa Sauce
- Mediterranean Frittata (V & G/F)
- Couscous Salad with Oriental Dressing (V)
- Tomato, Basil & Olive Salad (V & G/F)
- Melon, Cucumber & Feta Salad (V & G/F)
- Assorted Breads & Butter (V)

Cold Fork Buffet Menu 3 - £28.90 + VAT per person

- Individual Salmon Steak poached in White Wine served with Hollandaise Sauce
- Sliced Breast of Chicken served on Green Salad with Fresh Asparagus
- Leek & Gruyere Tart (V)
- Baby New Potatoes with Fresh Mint (V & G/F)
- Green Leaf Salad (V & G/F)
- Coleslaw (V)
- Assorted breads & butter (V)

Cold Fork Buffet Menu 4 - £29.90 + VAT per person

- Sliced Rump of Beef with Mustard Sauce
- Tiger Prawns, Avocado & Seafood Sauce served in Chicory Leaves
- A choice of Home Made Quiches (V)
- Pasta Salad with Fresh Vegetables (V)
- Roasted Vegetable Salad (V & G/F)
- Coleslaw (V)
- Baby Potato & Mint Salad (V & G/F)
- Assorted breads & butter (V)

Cold Fork Buffet Menu 5 - £30.45 + VAT per person

- Roast Gammon sliced & served with Peach Coulis
- Sliced Chicken Breast with Tarragon and Grape Sauce
- A Platter of Seafood (Tiger Prawns, Hot Smoked Salmon, Crab, Scallops), depending on market availability
- Stuffed Peppers (V & G/F)
- Hot New Potatoes with Crème Fraîche & Chive Dressing (V & G/F)
- Caesar Salad (V)
- Gazpacho Salad (V & G/F)
- Rice, Sweetcorn & Pepper Salad (V & G/F)
- Mixed Green Leaf Salad with Avocado (V & G/F)
- Assorted Breads & Butter (V)

Cold Fork Buffet Menu 6 - £31.95 + VAT per person

- Salmon and Prawn Mousse
- Smoked Breast of Duck with Black Cherry Sauce
- Sliced Sirloin of Beef with Stilton Sauce
- Roasted Vegetable Terrine (V & G/F)
- Avocado, Radish, Watercress & Spring Onion Salad (V & G/F)
- Potato Salad with Fresh Chives (V & G/F)
- Tomato, Mozzarella & Fresh Basil Salad (V & G/F)
- Baby Carrot, Sweetcorn & Red Pepper Salad (V & G/F)
- Assorted Breads & Butter (V)

Cold Fork Buffet Menu 7 - £34.00 + VAT per person

- Whole Poached Salmon served with Dill Hollandaise
- Roast Sirloin of Beef (served in a whole piece) with Horseradish Sauce
- Maple and Bourbon Glazed Gammon (served in a whole piece) with assorted Mustards & Cranberry Sauce
- Mushroom Quiche (V)
- Hot New Potatoes with Fresh Mint (V & G/F)
- Tomato, Mozzarella & Fresh Basil Salad (V & G/F)
- Beetroot, Spring Onion & Chive Salad (V & G/F)
- Celery & Red Apple Salad (V & G/F)
- Mixed Green Leaf Salad (V & G/F)
- Assorted Breads & Butter (V)

Cold Fork Buffet Menu 8 - £37.10 + VAT per person

- Marinated Crevettes & Smoked Salmon Platters (G/F)
- Sliced Stuffed Chicken in Parma Ham with Tarragon Mayonnaise
- Sliced Fillet of Beef with Watercress & Horseradish
- Mediterranean Frittata (V & G/F)
- Fennel, Red Onion & Orange Salad (V & G/F)
- Mixed Leaf & Rocket Salad (V & G/F)
- Greek Salad (V)
- Roasted Vegetable & Cous Cous Salad (V)
- French Egg & Potato Salad (V & G/F)
- Assorted Breads & Butter (V)

Desserts

If you would like to include a dessert, these are available as per the selection on page 15, at the supplement advised.

(V) = suitable for vegetarians, (G/F) = suitable for Gluten Free diets

Special dietary requirements can usually be catered for, provided that prior notice is given. Please note, however, that we are unable to guarantee food will not contain traces of nuts or other allergens

Prices are valid from 1 April 2014 to 31 March 2015, and are exclusive of VAT

Hot Fork Buffet Menus

Please choose your preferred menu from the following selection. If you would prefer to choose individual items from different menus, simply let us have your choice for a quotation.

Bespoke menus, according to food preference or budget, can also be provided on request (minimum menu price £27.85 + VAT per person).

Cutlery for fork buffets is collected from the buffet table. If you would prefer the tables to be fully set, please add a supplement of £2.20 + VAT per person.

Hot Fork Buffet Menu 1 (English) - £27.85 + VAT per person

- Traditional English Pork & Herb Sausages served with Traditional Red Onion Gravy
- Vegetarian Sausages with a Tomato Sauce (V)
- Wholegrain Mustard Mash (V)
- Carrots & Petit Pois (V & G/F)
- Sauté Savoy Cabbage (V & G/F)
- Assorted Breads & Butter (V)

Hot Fork Buffet Menu 2 (Mexican) - £27.85 + VAT per person

- Nachos with Salsa & Guacamole (V)
- Chilli Con Carne & Rice (G/F)
- Vegetable Chilli & Rice (V & G/F)
- Grated Mature Cheddar (V & G/F)
- Shredded Iceberg & Sour Cream (V & G/F)

Hot Fork Buffet Menu 3 (Italian) - £28.90 + VAT per person

- Olives & Red Pepper Tapenade (V)
- Ciabatta Bread Selection (V)
- Lasagne al Forno
- Roasted Vegetable Lasagne (V)
- Mixed Leaf Salad (V & G/F)
- Tomato, Mozzarella & Basil Salad (V & G/F)

Hot Fork Buffet Menu 4 (Indian) - £30.45 + VAT per person

- Vegetable Samosas (V)
- Onion Bhajis (V)
- Pakora (V)
- Chicken Tikka Massala
- Lamb Rogan Josh
- Vegetable Korma (V)
- Pilau Rice (V)
- Naan Bread (V)
- Poppadoms (V)
- Raita & Chutneys (V)

Hot Fork Buffet Menu 5 (Moroccan) - £30.45 + VAT per person

- Tender Moroccan Lamb Casserole flavoured with Apricots, Cumin & Coriander
- Moroccan Vegetable Tagine (V)
- Fresh Pasta bound with Roast Vegetable & Baby Spinach baked in a rich Tomato Stew glazed with Mozzarella (V)
- Spicy Couscous (V)
- New Potatoes roasted in Garlic, Rosemary & Olive Oil (V & G/F)
- Crisp Mixed Salad (V & G/F)
- Tomato Salad with Balsamic Dressing (V & G/F)
- Selection of Breads & Crisp Breads (V)

Hot Fork Buffet Menu 6 - £30.95 + VAT per person

- Smoked Haddock, Salmon & Prawn Lasagne
- Fillet of Scotch Beef Stroganoff & Rice
- Stuffed Peppers (V & G/F)
- Ragoût of Roasted Vegetables (V)
- Mixed Salad (V & G/F)

Hot Fork Buffet Menu 7 - £34.00 + VAT per person

- Braised Rump of Lamb with Redcurrant & Port Jus
- Chicken in a Champagne & Tarragon Cream Sauce
- Root Vegetable Hot Pot (V & G/F)
- Hot Seasonal Vegetables (V & G/F)
- Mixed Roasted Vegetables or Salad (V & G/F)
- Jacket Potatoes, New Potatoes, Creamed Potatoes or Hot Fluffy Rice (V & G/F)
- French Bread and Mixed Hot Rolls (V)

Hot Fork Buffet Menu 8 - £37.10 + VAT per person

- Venison Stew
- Seafood Ragout (Prawn, Salmon & Monkfish)
- Wild Mushroom Risotto with Balsamic Glaze (V)
- Hot Seasonal Vegetables (V & G/F)
- Mixed Roasted Vegetables or Salad (V & G/F)
- Jacket Potatoes, New Potatoes, Creamed Potatoes or Hot Fluffy Rice (V & G/F)
- French Bread and Mixed Hot Rolls (V)

Desserts

If you would like to include a dessert, these are available as per the selection on page 15, at the supplement advised.

(V) = suitable for vegetarians, (G/F) = suitable for Gluten Free diets.

Special dietary requirements can usually be catered for, provided that prior notice is given. Please note, however, that we are unable to guarantee food will not contain traces of nuts or other allergens.

Prices are valid from 1 April 2014 to 31 March 2015, and are exclusive of VAT

Barbeque Menus

The following menus have been put together for ease. If you would prefer to choose items from different menus, simply let us have your choice for a quotation

Bespoke menus, according to food preference or budget, can also be provided on request (minimum menu price £27.85 + VAT)

A Selection of Marinated Olives, Bread Sticks, Cheese Straws and Dips accompany all Barbeque menus

Menu A - £27.85 + VAT per person

Prime Beef Burgers served with Mature Cheddar Cheese
An Assortment of Succulent Sausages
Marinated Tandoori Chicken Pieces with Mint & Yoghurt Dip
Selection of Vegetarian Sausages & Burgers (V)
Barbequed Halloumi (V & G/F)

All served with a Selection of Relishes, Crusty French Bread & Butter (V)

Choose any 3 salads (see over the page)

Menu B - £28.90 + VAT per person

Prime Beef Burgers served with Mature Cheddar Cheese
Chicken Satay Kebabs served with a Peanut Dipping Sauce
Poached Salmon Fillet served with a Lemon & Dill Mayonnaise
Selection of Vegetarian Sausages & Burgers (V)
Stuffed Peppers (V & G/F)

All served with a Selection of Relishes, Crusty French Bread & Butter (V)

Choose any 3 salads (see over the page)

Menu C - £30.95 + VAT per person

Marinated 4oz Sirloin Steak (G/F)
Lemon & Herb Chicken Kebabs (G/F)
Poached Salmon Fillet served with a Lemon & Dill Mayonnaise
Roasted Mediterranean Vegetable & Halloumi Cheese Kebab (V & G/F)
Marinated Lamb Kebab (G/F)

All served with a Selection of Relishes, Crusty French Bread & Butter (V)

Choose any 3 salads (see over the page)

Menu D - £34.00 + VAT per person

Mint & Garlic seared Lamb Chops (G/F)
Mediterranean King Prawns with Aioli
4oz Ribeye Steak (G/F)
A Selection of Local Sausages
Stuffed Peppers with Rice, Feta, Cucumber & Tomato Salsa (V)
Marinated Vegetable Kebabs (V & G/F)

All served with a Selection of Relishes, Crusty French Bread & Butter (V)

Choose any 3 salads (see below)

Salads

Classic Caesar Salad with pan-fried Croutons, topped with Parmesan Shavings (V)
Celery, Red Onion & New Potato Salad (V)
New Potatoes served with Sour Cream & Chives (V & G/F)
Greek Salad with Basil Oil (V & G/F)
Chickpeas infused with Roasted Bell Peppers (V)
Celery, Apple, Grape & Walnut Salad (V)
Cherry Tomato, mixed Olives & Goat's Cheese, topped with Rocket (V)
Spicy Bean Salad with a fresh Chilli Dressing (V)
Fresh Pasta Salad infused with Cucumber & Mint (V)
Lemon, Coriander & Mint Couscous (V)
Beef Tomato, Mozzarella & Fresh Basil with Virgin Olive Oil (V & G/F)
Mixed Leaf Green Salad with Italian Dressing (V & G/F)
Chunky Coleslaw (V)

Desserts

If you would like to include a dessert, these are available as per the selection on page 15, at the supplement advised.

(V) = suitable for vegetarians, (G/F) = suitable for Gluten Free diets

Special dietary requirements can usually be catered for, provided that prior notice is given. Please note, however, that we are unable to guarantee food will not contain traces of nuts or other allergens

Prices are valid from 1 April 2014 to 31 March 2015, and are exclusive of VAT

Carvery Menus

Please choose a starter from your chosen menu. If you would prefer to choose items from different menus, simply let us have your choice for a quotation.

Bespoke carvery menus, according to food preference or budget, can also be provided on request (minimum menu price £35.05 + VAT)

Cold Carvery Menu 1 - £35.05 + VAT

Starters

Please choose one of the following starters, served to table:

- Galia Melon with Strawberries (V)
- Timbale of Avocado & Prawns on a Bed of Lettuce
- Terrine of Chicken Liver Pâté with Onion Relish
- Tomato, Mozzarella & Basil Salad (V & G/F)
- Homemade Leek & Potato Soup (V)

Main Course

From the buffet table, with Chef to carve:

- Roast Turkey (G/F)
- Honey Glazed Gammon Ham (G/F)
- Fresh Salmon Portions (G/F)
- Cheese & Onion Quiche (V)
- Egg Mayonnaise (V)

Also served from the buffet:

- Mixed Dressed Lettuce Leaves
- Coleslaw
- Tomato & Basil Salad (V & G/F)
- Waldorf Salad (V)
- Pasta & Vegetable Salad (V)
- Warm New Potatoes (V & G/F)

Cold Carvery Menu 2 - £38.15 + VAT per person

Starters

Please choose one of the following starters, served to table:

- A Salad of Prawn & Baby Gem with Marie Rose Sauce
- Melon with Summer Fruits (V & G/F)
- Chilled Gazpacho Soup (V & G/F)
- Thai Chicken Salad (G/F)

Main Course

From the buffet table, with Chef to carve/serve:

- Dressed Salmon & Tiger Prawns (G/F)
- Honey Roast Ham (G/F)
- Roast Turkey & Stuffing
- Roast Rib of Beef (G/F)
- A Selection of Vegetarian Quiches & Tarts (V)

Also served from the buffet:

Thai Prawn Salad
Coleslaw with Pineapple (V)
Waldorf Salad (V)
French Egg & Potato (V & G/F)
Coronation Chicken Salad
Mixed Seasonal Leaves (V & G/F)
Cucumber, Melon & Mint Salad (V & G/F)
Tomato, Mozzarella & Basil (V & G/F)
Nicoise Salad (G/F)
Hot Minted New Potatoes (V & G/F)
A Selection of Pickles & Dressings (V)

Hot Carvery Menu 1 - £36.60 + VAT per person

Starters

Choose one from the following, served to table

A Selection of Salads & Hors d'oeuvres
Fresh Plum Tomato & Mozzarella Salad, drizzled with Basil Pesto (V & G/F)
Platter of Fresh and Smoked Shellfish, River & Sea Fish (G/F)
Home made soup of the day (V)

Main Course

Prime Rib of Aberdeen Angus Beef with Yorkshire Puddings & Horseradish.

From the buffet table, with Chef to carve Chef's Roast of the day to include either (choose 1):

Norfolk Turkey with Traditional Trimmings
Leg of Lamb with Fresh Mint Sauce (G/F)
Loin of Pork with Homemade Apple Sauce

Chef's fish dish of the day to include either (choose 1):

Pan seared Scottish Salmon (G/F)
Homemade Fish Pie
Thai Fish Cakes with Fragrant Rice & Sweet Chilli Sauce

Chef's Vegetarian Dish of the day to include either (choose 1):

Gateaux of Mediterranean Vegetables (V & G/F)
Bell Peppers stuffed with Mushroom Risotto (V)
Baked Tomato Penne Pasta with Leeks and Parmesan (V)

Also served from the buffet:

A selection of Sauces and Gravy to complement the chosen main courses
A selection of Roast & Steamed Potatoes (V & G/F)
Fresh Market Vegetables & Steamed Rice (V & G/F)

Hot Carvery Menu 2 - £39.20 + VAT per person

Starters

Choose one from the following, served to table:

- Leek & Gruyere Tartlet on Mixed Leaves (V)
- Tarragon Marinated Roasted Vegetables (V & G/F)
- Trio of Pâté with Melba Toast & Red Onion Marmalade
- Melon & Parma Ham (G/F)
- Mulligatawny Soup (V)

Main Course

Sliced Pork from the spit (G/F)

From the buffet table, with Chef to carve Chef's Roast of the day to include either (choose 1):

- Norfolk Turkey with Traditional Trimmings
- Leg of Lamb with Fresh Mint Sauce (G/F)
- Roast Sirloin of Beef (G/F)

Chef's Fish Dish of the day to include either (choose 1):

- Pan seared Scottish Salmon (G/F)
- Baked Sea Bass (G/F)
- Breaded Cod

Chef's Vegetarian Dish of the day to include either (choose 1):

- Roasted Vegetable Lasagne (V)
- Bell Peppers stuffed with Mushroom Risotto (V)
- Mediterranean Roasted Vegetables wrapped in Filo with a Spicy Salsa (V)

Also served from the buffet:

- A selection of Sauces and Gravy to complement the chosen main courses
- A selection of Roast & Steamed Potatoes (V & G/F)
- Fresh Market Vegetables & Steamed Rice (V & G/F)

Desserts

If you would like to include a dessert, these are available as per the selection on page 15, at the supplement advised.

(V) = suitable for vegetarians, (G/F) = suitable for Gluten Free diets

Special dietary requirements can usually be catered for, provided that prior notice is given. Please note, however, that we are unable to guarantee food will not contain traces of nuts or other allergens

Prices are valid from 1 April 2014 to 31 March 2015, and are exclusive of VAT

Desserts

The desserts listed below are available at a supplement of £3.75 + VAT per person.

If you would like desserts served to table, please choose 1 option (or 2, if desserts to be alternated around the room). For buffet service, please choose 2 options (for up to 50 guests), up to 3 options (for 50+ guests) or up to 4 options (for 70+ guests).

- **Cheesecakes**
Vanilla & Pineapple – Strawberry – Vanilla – Chocolate – Mascarpone & Vanilla topped with Mixed Berries – Lemon and Blueberry
- **Crumbles (served with Custard)**
Rhubarb – Apple & Cinnamon – Apple & Sultana – Mixed Berry
- **Pavlovas**
Summer Fruit (G/F) – Raspberry (G/F)
- **Tarts**
Lemon – Apple & Raspberry – White Chocolate – Gypsy – Lemon Glazed with Chantilly Cream
- **Mousses**
Chocolate Orange – Passion Fruit (G/F)
- **Puddings**
Summer – Bread & Butter
- **Roulades**
Chocolate – Sticky Toffee
- **Pies**
Banoffee – Apple (served with Custard or Cream)
- **Others**
Profiteroles with Dark (or White & Dark) Chocolate Sauce
Strawberries & Cream (G/F)
Strawberry Shortcake Gateaux
Caramelized Oranges (G/F)
Fresh Fruit Salad (G/F)
Death by Chocolate
Warm Chocolate Brownie with Cream
Eton Mess (Crushed Meringue mixed with Mixed Berries & Cream) (G/F)
Panna Cotta served with Raspberry Coulis
Tiramisu infused with Grand Marnier
Sherry Trifle
- **Extra Mixed Berries**
To be added to your dessert – supplement of £1.80 + VAT per person

Cheese and Biscuits

British and/or Continental Selection of Cheeses served with Grapes, Celery, Chutneys and a selection of Biscuits and French Stick. £3.95 + VAT per person if served as a buffet option or £4.65 + VAT per person if served as a board to each table.

All desserts are suitable for vegetarians. (G/F) = suitable for Gluten Free diets.

Special dietary requirements can usually be catered for, provided that prior notice is given. Please note, however, that we are unable to guarantee food will not contain traces of nuts or other allergens.

Prices are valid from 1 April 2015 to 31 March 2016, and are exclusive of VAT