



## **Buffet Menu A**

Selection of crostini:

Brie and roquette pesto

Glazed Norfolk gammon and mustard

Olive tapenade

Smoked mackerel and lemon pate

Thyme roasted butternut squash canapé

Honey, fennel seed and chilli chicken brochette

Smoked salmon canapé

Rosemary and feta cheese pastry twists

As at October 2010



## **Buffet Menu B**

Selection of sandwiches and bridge rolls filled with:

Smoked salmon

Cucumber

Glazed Norfolk gammon

Avocado and baby salad leaf

Mature cheddar and pickle

Char-grilled Mediterranean vegetables

Selection of crostini:

Egg and mixed cresses

Poach salmon and tartare sauce

Honey roast chicken and cucumber

Anchovy butter

Devilled bacon, prune and almond skewer

Thyme roasted butternut squash canapé

Hoi sin and soy chicken brochette

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Platter of sliced exotic fruit



## **Buffet Menu C**

Selection of sandwiches and bridge rolls:

Smoked trout and dill mousse

Roast beef and mustard butter

Plum tomato and fresh basil

Poached chicken and mayonnaise

Brie and roquette pesto

Spinach and goats cheese roulade

Mushroom and walnut tartlet

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Platter of sliced exotic fruit

Mini lavender shortbread topped with fresh  
strawberries and cream

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Coffee



## **Buffet Menu D**

Feta and olive pastry twists

Smoked salmon canapé

Slow roasted pepper and brie tartlet

Cucumber topped with trout mousse

Vegetable crudités

Mixed olives, capers and baby gherkins

Honey, fennel seed and chilli chicken brochette

Rosemary and sea salt mixed nuts and seeds

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Mini chocolate éclairs

Mini lemon tart



## **Buffet Menu E**

Goat's cheese and spinach tartlet

Selection of crostini:

Egg and mixed cresses

Poach salmon and tartare sauce

Honey roast chicken and cucumber

Anchovy butter

Smoked salmon and lemon crème fraîche canapé

Rosemary, thyme and garlic chicken brochette

Aubergine caponata canapé

Parma ham, melon and basil wrap

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Mini vanilla shortbread topped with fresh  
strawberries and cream

Mini dark chocolate tart

A selection of cheeses, biscuits, grapes and celery