

SEATED COLD BUFFET LUNCH 2012 - £21.45

**Please select:
2 Main Courses, 1 Vegetarian Dish, 3 Salad Options
1 Dessert**

**Served with Fresh Fair Trade Tea and Coffee, Herbal Teas, Orange Juice and Mineral Water,
our Cold Buffet Lunch is ideal if you'd like a change of scene for
a sit-down lunch.**

If you can't decide what to choose, our Head Chef will be happy to plan your menu for you!

You may add another main course item for £5.30

Main Courses

Poached Fillet of Salmon Garnished with King Prawns ☺
Raspberry and Coriander Marinated Chicken Fillet ☺
Honey Glazed Slow Baked 'Suffolk' Ham
Roasted Topside of Beef with Horseradish Relish ☺
Parma Ham Wrapped Duck and Fig Terrine with Pistachios
Smoked Trout Fillets with Cucumber and Dill Mayonnaise ☺

Vegetarian

Stilton, Walnut and Chive Tart ☺
Roasted Pepper and Mozzarella Pate
Mushroom Pate served with a Griddled Bruschetta ☺
Spinach Tortilla Wrap stuffed with Roasted Sweet Potato and Red Onion

Salads

Hot New Minted Potatoes ☺	Baked Potatoes with Parsley Butter ☺
Tossed Green Salad ☺	Crunchy Romaine and Iceberg Lettuce ☺
Mixed Baby Leaf Salad ☺	Cucumber with Minted Yoghurt ☺
Tomato, Basil and Mozzarella Salad	Greek Salad with Kalamatra Olives ☺
Whole-Wheat Penne Pasta, Green Pesto and Pine Nut Salad ☺	Fusilli Pasta with Cherry Tomatoes, Mixed Pepper and Oregano Salad ☺
Savoury Couscous and Feta	Classic Coleslaw and Cashew Salad
Cheese Salad ☺	Diced Beetroot, Dill and Balsamic Vinegar Salad ☺
Tumeric Rice, Mushroom and Coriander Salad ☺	Oriental Bean Sprout and Mange
Potato and Chive Salad ☺	Tout Salad ☺

Desserts

Tart au Citron with Clotted Cream	'Cambridge' Burnt Cream
Dark Chocolate and Pecan Cheesecake	Cherry and Mascarpone Trifle
Continental Cheese Board	Seasonal Fresh Fruit Salad

☺ Wherever you see this symbol our Head Chef can provide a healthy option version.
Just tell us if you'd like the healthy option and we will supply a low fat, or low sugar version for all your delegates.