



HOT BUFFET MENUS 2012

MAIN DISHES - choose 2

- Fillet of chicken filled with boursin cheese, prosciutto and rocket with a roast pimento and chive veloute
- Minted lamb casserole with redcurrants served with a spring onion and coriander cous-cous
- Stir fried rump of beef with sautéed mushrooms and crispy streaky bacon in a Beaujolais sauce (A)
- Supreme of Scottish salmon marinated in tomato, olives and basil with stir fried peppers, tricolor pasta and crème fraiche
- Griddled tenderloin of pork fillet, warm salad of braeburn apples and sage with a gorgonzola cheese and asparagus sauce
- Roast fillet of Gressingham duck glazed with honey and mint, port and black cherry jus (A)
- Minced beef, baby spinach and four cheese lasagne
- Chicken madras with garlic and coriander chota naan, poppadum's and condiments
- Rump of English lamb marinated in mint jelly and redcurrants with leek and spring onion mash and a Chianti sauce (A)
- Thai spiced fillet of Tilapia with a shellfish ragout

Vegetarian:

- Chick pea and roasted vegetable lasagne topped with a herb chevre goats cheese
- Triple bean, roasted wild mushroom and fennel fricassee, baby spinach and tomato rice pilaff
- Puy lentil, broccoli and zucchini falafel with a Cajun tomato sauce
- Chargrilled Mediterranean vegetable, Somerset brie and artichoke en crouete, asparagus and dill sauce

The above dishes will be served with 2 vegetables
and either a baked jacket, new potatoes or rice where appropriate.

A selection of cold desserts will be served

Coffee

(V = suitable for vegetarians, N = contains nuts)

To the best of our knowledge we do not use ingredients produced from genetically modified maize and/or soya.

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