

## **CHEF'S GOURMET CARVED BUFFET MENU**

A Symphony of Scotch Salmon, Lobster, Scallops & King Prawns

Duo of Roasts: - Fillet of Beef, English Loin of Pork  
All roasted and carved to order, served with a Classic Sauces' (H)

Crispy Duck offered with Slithers of Cucumber, Spring Onions,  
Pancakes with Plum Sauce (H)

Charcuterie of Sausages, Cooked Meats & Salamis served with Pickled Gherkins and  
Sweet Mustard Compote

'Entrées Of Your Choice' x 2

Fillet of Chicken placed on a Tomato Confit with Goats Cheese  
Walnut Dressing (H)

Gravadlax with Blinis, Dill & Scallop Vinaigrette

Mozzarella & Spinach Tart, Lemon Grass Fromage Frais

Duo of Terrines, Smoked Trout & Smooth Chicken Liver with Armagnac

Angel Hair Pasta with Buffalo Mozzarella, Artichokes, Olive Oil Pesto Dressing

Avocado, Celery, Walnut and Pancetta Salad

Pear, Walnut Asparagus & Pepper Salad with Honey Scent

New Potatoes (H)

Char Grilled Vegetable (H)

Beansprouts, Baby Corn, Pepper & Chinese Leaf, Soya Dressing

Tomato, Ciabatta, White, Fruit, Wholemeal & Sunflower Bread Selection

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A Large Tropical Fruit Display to include:

Pineapple, Paw Paw, Sharon Fruit, Mango, Prickly Pear  
Choose Sweets, Desserts & Pastries of your choice  
Cheese from around the World with Traditional Garnishes

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Fresh Ground Coffee and Petit Fours

Fresh Oysters, Sushi, Caviar, Ice Sculptures, Water Fountains, Flambé Work are  
available on request

***Continued overleaf....***



## **GOURMET FINGER BUFFET**

Oakleaf Smoked Salmon, Cream Cheese Rouladé

Handmade Pastry Tarts, Wild Mushroom Fricassée, Crispy Pancetta (H)

King Prawns, Scallop, Monkfish Kebabs (H)

Chicken Satay served on Rocket with Garlic & Nut Dip

Gravadlax with Caviar on Blinis

Shredded Duck with Pancakes -  
Plum Sauce, Strips of Cucumber & Spring Onion (H)

French Trimmed Lamb Cutlets, Mint Dip (H)

Miniature Pitta Breads filled with Spiced Chicken and Hot Chilli Beef (H)

Japanese Tempura Vegetables with Various Dips

### ***"Fondue Bourginnone"***

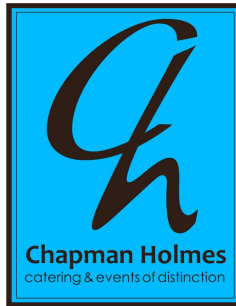
Various cooked Meats and Breads offered with Classic Swiss Cheese Dip (H)

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A Selection of Homemade Bite Size Pastries, Mousse's, Pies and Tarts

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Fresh Ground Coffee & Friandes



## **GOURMET FORK BUFFET**

'Fruits de Mer'

A Melody of Lobster, Langoustines, King Prawns  
Seared Tuna, Mussels and Smoked Salmon

Two 'Entrées of Your Choice'

Smoked breast of Chicken, Apricot & Orange Confit

Charred Lamb Cutlets with Black Pudding & Mint Seasoning (W)

Homemade Thai Fishcake served with Provençale Sauce (W)

Roast Sirloin of Angus Beef with Oyster Mushrooms & Asparagus Fricasée

Honey Roasted Mediterranean Vegetables, Rosemary & Thyme Oil (W)(V)

Niçoise Salad (V)

Grilled Endive with Parmesan (V)

Italian Pasta Salad (V)

Seasonal Baby Leaf with Rocket & Blue Cheese, Balsamic Vinaigrette (V)

Caesar Salad (V)

Miniature New Potatoes (W)(V)

Artisan Breads offered with unsalted Butter, Rock Salt, Thyme & Balsamic Olive Oil

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Tropical Fruit Display

Selection of Miniature Desserts

**V= Vegetarian**

Cheeses from around the World

**W= Served Warm**