



# SAMPLE MENU

## FORK BUFFET

### Main Course

Pan Fried Chicken Breast, Baby Onions, Red Wine & Pancetta Lardons

Wild Mushroom Ragout, Spring Onion & Sweet Potato Crust (V)

Poached Smoked Haddock and cod in a lemon, dill and chive cream Veloute.

Asparagus spears and courgettes

Herbed Chateau Potatoes

Seasonal Vegetables

### Salads

Red Cabbage & Orange Slaw

Cherry Tomato, Roast Red Onion & Chive

Puy Lentil, Roast Red Pepper, Parsley, Lemon & Olive Oil

Orichette Pasta, Sun Blush Tomato & Basil

Mixed Baby Leaves

### Dessert

Chocolate Torte, Raspberry & Mint Sauce

Saffron & Cinnamon Infused Fruit Salad

Freshly Brewed Tea & Coffee



# SAMPLE MENU

## 3 COURSE SEATED MEAL

### Starter

Panko Crusted Goats Cheese, Spiced Apricot Chutney,  
Balsamic Cured Beetroot, Micro Leaf Salad (V)

King Prawn Salad with Avocado Mousse, Baby Gem  
& Mediterranean Style Vegetables

Aubergine, tofu and grilled capsicum mille feuille, baba Ganoush  
and a vine tomato, purple basil and caper dressing (V)

### Main Course

Pan Fried Sea Bass, Roasted Artichoke, Celeriac Puree, Baby Vegetables  
& Herb Hazelnut Butter

Ricotta, Fine Herb & Pecorino Risotto Cake, Roasted Cherry Tomatoes  
& Spinach Crisps (V)

Roast Corn Fed Breast of Chicken, Wild Mushrooms, Fondant Potato  
& Pea Fricasse

### Dessert

Lemon Tart, Fresh Raspberries & Raspberry Sorbet

Salted Dark Chocolate Tart with Pistachio, Honeycomb & Kirsch Cherries

White Chocolate Cheesecake, Kumquat & Orange Confit