



BUFFET MENU

MAINS

Whole Poached Salmon w Pickled Cucumber, Poppy Seeds & Hollandaise Sauce

Brinjal Coronation Chicken w Griddled Aubergines

Mongolian Crispy Lamb served in Lettuce Cups

Rare Roasted Beef w Watercress & Dijon Mayonnaise

Selection of Individual Quiches:

- Asparagus & Greyure
- Roasted Red Pepper & Goats Cheese
- Bacon & Brie

SALADS

Mixed Leaf Salad

Wild Rice & Pomegranate Salad

Squash, Barley & Tenderstem Broccoli Salad w Balsamic Vinaigrette

Roasted French Bean, Broccoli & Asparagus Salad w Lemon, Garlic & Chilli

Potato Salad w Lemon & Caper Dressing

Tomato & Mozzarella Salad

Greek Salad

PUDS

Salted Caramel Brownies

Raspberry Blondies

Eton Mess

Summer Berry Tartlets

Pear Frangipan Tart

Selection of Macaroons