

## **Menus For Hot Meals Carved Buffet & Banquets**

Our range offers complete flexibility in choosing your ideal menu. The selection of starters, main course and desserts allow you to make your function unique. All starters, main course and desserts are priced individually in order for you to find something to suit your exact taste and budget. Coffee and mints are included in the total price. If you have a favourite dish not listed please ask for a quote.

### **Starter Courses**

#### **Soups**

Chefs Homemade Soup of your choice, examples include:

*Cream of Vegetable, Tomato & Basil, Leek & Potato, Minestrone, Cream of Mushroom, Broccoli & Stilton, Asparagus, Carrot & Coriander, Wild Mushroom, French Onion, Tomato & Roasted Pepper*

All served with Fresh Baked Roll & Butter

#### **Pate & Terrines**

Chicken Liver & Wild Mushroom Pate

Duck & Orange Pate

Brussels Pate

Pork, Apple & Calvados Pate

Ardennes Pate with Plums & Brandy

Pork & Chicken Pate with Cranberries

All served with Mixed Leaves, selection of Bread Rolls,  
Melba Toast & Red Onion Marmalade

Duck & Peppercorn Terrine

Chicken & Red Pepper Terrine

Ham Hock Terrine

Wild Boar & Juniper Berry Terrine

Red Pepper Parfait with Goats Cheese

Duck & Fig Terrine

All served with Mixed Leaves, selection of Bread Rolls,  
Melba Toast & Balsamic Onion Confit

**If you require help selecting a menu please do not hesitate to contact us.....**

## **Fish Starters**

**Cold Fresh Scotch Poached Salmon**  
*With Mixed Leaf Salad & Lemon Hollandaise*

**Scotch Poached Salmon & Prawns**  
*On a bed of Crisp Leaves with Marie Rose Sauce with a hint of Brandy*

**Finest Scotch Smoked Salmon**  
*With Granary Bread & Butter, Lemon Wedges & Roquette Leaf Salad with  
Lemon Zest & Dill dressing*

**Fresh Mango & Prawn Salad**  
*On a bed of Crisp Leaves with a Lemon & Chive Mayonnaise*

**Duo of Smoked Fish**  
*Smoked Mackerel & Trout with a Horseradish & Potato Salad with Mixed Leaves*

**Poached Salmon Mousse**  
*With Mixed Leaves & Fresh Granary Knotted Roll*

**Smoked Salmon Parfait**  
*Topped with Smoked Salmon with a Soft Citrus centre*

**Smoked Salmon & Trout Cheesecake**

**Salmon, Chive & Mascarpone Tart**

**Parmesan Cheese Basket filled with Succulent Prawns**  
*Dressed with Lemon & Chive Mayonnaise*



## Starters

Fan of Chilled Melon garnished with Berries  
*With a pool of Mango Coulis*

Half Galia Melon filled with Berries  
*Drizzled with Port*

Trio of Melon  
*Galia, Charentais & Watermelon with Exotic Fruit Coulis*

Fan of Galia Melon with Smoked Ham  
*With Redcurrant & Port Coulis*

Half Galia Melon filled with Exotic Fruits  
*With a Blackcurrant Coulis*

Fan of Galia Melon with Parma Ham  
*With Cranberry, Orange & Port Coulis*

Fan of Melon with Lightly Spiced Prawns  
*With Marie Rose Sauce*

Gressingham Duck & Orange Salad  
*Thinly sliced Duck with Orange Segments & Redcurrant & Port Coulis*

Chicken & Smoked Bacon Salad  
*With Continental Leaves, Herb Croutons & dressed with Balsamic Vinegar*

Tomato & Mozzarella Salad  
*Slices of Ripe Beef Tomatoes & Mozzarella with Mixed Leaves  
& Pine Nuts drizzled with Olive Oil & Balsamic Vinegar*

Chilled Asparagus Bundle  
*Wrapped with Scotch Smoked Salmon with Lemon & Dill Vinaigrette*

Chilled Asparagus Bundle  
*Wrapped with Parma Ham with Mixed Leaves & Balsamic Dressing*

**All Starters accompanied with Roll & Butter or Bread Selection**

*If you require a Starter not listed..please ask us for a quote*

## Main Courses

### **Hot Carved Buffet – Main Course**

An attractive buffet of Hot Meats carved by our Chefs from heated display units

**Please choose two from the following:**

Roast English Topside of Beef & Yorkshire Pudding  
Loin of English Pork  
Sugar Baked Ham  
Roast English Turkey  
Slow Roasted Leg of Lamb  
Poached Salmon

All served with Fresh Market Vegetables & Potatoes  
*Includes laying up of individual place settings*

### **Cold Carved Buffet – Main Course**

A selection of Cold Meats or Fish carved at the buffet table by our Chefs

**Please choose two from the following:**

Roast English Topside of Beef  
Home cooked Sugar Baked Ham  
Roast English Turkey  
Scotch Poached Salmon

All served with Hot New Potatoes  
And a choice of four of the following Salads (See Page 13)

Carved Buffets are available as either a  
2 course meal (starter & main or main & dessert) or 3 course including coffee

**Please see pages 9-11 for starters & pages 18 & 19 for desserts**





## Salad Selection

Homemade Coleslaw

Mixed Lettuce, Tomato & Cucumber

Beetroot & Onion

Pasta Fusilli with Garlic & Herb Dressing with Pine Nuts

Penne Pasta with Mushrooms & Tomato & Garlic Dressing

Tabouleh Salad with Spring Onions

Crispy Salad

*Strips of Pepper, Courgette, Carrot & Celery in Olive Oil & Balsamic Dressing*

Exotic Rice Salad

*Sultanas, Apricots, Peppers, Spring Onions & Nuts*

Caesar Style Leaf Salad

*Kos Lettuce, Cucumber Batons, Tomatoes, Crispy Croutons,  
Iceberg Lettuce, Fresh Chives & Caesar Dressing*

Tomato & Mozzarella

Waldorf Salad

Courgette, Mange Tout & Mint

Watercress, Rocket & Pea Shoot with Beansprouts

Herby Rice Salad with Saffron,

Apple, Cabbage, Red Onion & Walnut

Curried Potato Salad

Greek Salad

Five Bean & Green Bean Salad

Pasta with Feta & Black Olives

### **Served Main Courses**

All main course meats and fish are silver served and are accompanied with fresh market vegetables and potatoes served “family” service for guests to help themselves to exactly what they like. A full silver service option is available if desired.

### **Beef Main Courses**

All of our beef is specially selected to our specifications and maturing requirements and is all English.

Roast English Topside of Beef  
With Yorkshire Pudding & Rich Roast Gravy

Fillet or Sirloin of English Beef  
**Served with one of the following sauces:**

Burgundy & Mushroom  
Highland Whisky & Peppercorn  
Claret & Glazed Shallots  
Wild Mushroom, Drambuie & Cream  
Cream, Peppercorn & Tarragon  
Or served traditionally with Yorkshire Pudding & Roast Gravy

Individual Beef Wellington  
*Prime English Fillet Steak topped with a Duxelle & wrapped in Pastry  
Served with Rich Red Wine Sauce*

### **Lamb Main Courses**

The following cuts of English or Welsh Lamb are available:

Boneless Slow Roasted Leg of Lamb

Rack of Lamb with Garlic & Herb Crust

Saddle of Lamb

*Available plain or stuffed with a Rosemary & Mint Farce*

**All the above cuts are available with Roast Pan Gravy or the following sauces:**

Port Glazed Shallots, Redcurrant & Port Sauce  
Sherry & Fresh Thyme  
Burgundy, Fresh Mint & Shallots  
Red Wine & Fresh Rosemary

## **Pork Main Courses**

Traditional English Roast Pork Loin  
*Served with Sage & Onion Stuffing, Crackling & Roast Gravy*

### **Loin of English Pork available with the following sauces:**

Cider Sauce with Caramelised Apples  
Dijon Mustard, White Wine & Fresh Tarragon  
Sautéed Mushrooms, Fresh Herbs, Cream & Brandy  
Calvados & Apples  
Yewdale  
*Marinated in Peaches & Garlic & served with a  
Peach half & Sherry & Thyme Sauce*

Succulent Pork Sausages & Herby Mash  
*With Onion Gravy*

## **Duck Main Courses**

Individual Gressingham Duck Breast

### **Served with one of the following sauces:**

Campari, Redcurrant & Orange  
Brandy & Black Cherries  
Blackcurrant & Port  
Honey & Brandy with Thyme

## **Turkey Main Courses**

Traditional Succulent Roast Turkey  
*Served with Stuffing, Sausage wrapped in Bacon  
& Rich Roast Gravy*

**All Main Courses served with Fresh Market Vegetables & Potatoes**



Our Butcher is a fully accredited Member of  
The Red Tractor Food Assurance Scheme

## **Chicken Main Courses**

Traditional Breast of Roast Chicken  
*With Stuffing, Chipolata Sausage & Roast Gravy*

Breast of Chicken  
**Served with one of the following sauces:**

White Wine, Cream & Tarragon  
Burgundy with Smoked Bacon & Shallots  
Asparagus & Chardonnay finished with Cream  
Pan Fried Leeks & Chardonnay  
Tomato, Red Wine & Roasted Peppers with Fresh Basil  
Red Wine & Mushrooms with a hint of Dijon Mustard  
White Wine, Smoked Bacon infused with Roasted Red Pepper

## **Speciality Chicken Dishes**

Chicken Itallienne  
*Chicken Breast filled with torn Basil Leaves & Mozzarella Cheese,  
Wrapped in Bacon served with Tomato & Red Wine Sauce*

Chicken Chardonnay  
*Chicken Breast lined with Asparagus & Somerset Brie,  
Coated in Chardonnay & Tarragon Sauce*

Chicken Montagnarde  
*Chicken Breast with a Julienne of Ham & a fresh Asparagus Sauce  
With Cream & White Wine*

Chicken Breast  
*Filled with Chorizo & Mozzarella with a Roasted Pepper Sauce*

Chicken Breast  
*Filled with Pan Fried Leeks & coated in a Cream Wine Sauce*

Chicken Breast  
*Filled with Baby Spinach Leaves, Shropshire Blue Cheese  
With a White Wine & Fresh Chive Sauce*

**All Main Courses served with Fresh Market Vegetables & Potatoes**

### **Salmon Main Course**

Scotch Salmon Supreme

**Served with one of the following sauces:**

Zesty Lemon & Chive with Fresh Cream  
Asparagus & Chardonnay  
Creamed Leeks, Dill & White Wine  
White Wine, Cream & Roasted Red Peppers  
Champagne & Pink Peppercorn  
Lime & Coriander with White Wine

Salmon & Filo Purse

*Salmon Fillet topped with a Julienne of Vegetables & wrapped in  
Filo with one of the above sauces*

Salmon & Spinach Delice

*Scotch Salmon filled with Baby Spinach Leaves & coated in Cream & Dill Sauce*

Salmon & Leek Delice

*Scotch Salmon filled with Pan Fried Leeks with a Vermouth & Chive Sauce*

**Other Fish Courses are available, details & prices available on request**

### **Vegetarian Main Courses**

Leek & Gruyere Cheese Parcel

Wild Mushroom & Herb Risotto

Vegetable & Pasta Bake

Vegetable Crumble

Mushroom, Spinach & Hazlenut Wellington

Mushroom Stroganoff

Goats Cheese & Spinach Bread & Butter Pudding

Roasted Peppers filled with Vegetable Risotto

Mediterranean Vegetable & Cheese Wellington

Red Onion & Goats Cheese Tart

**All Main Courses served with Fresh Market Vegetables & Potatoes**

*If there is a Dish you would like not listed please contact us for a quote*

## Desserts Selection

Tarte Citron Wedge with Fresh Cream

Pyramid of Profiteroles with Chocolate Sauce

Traditional Apple Pie

Strawberries & Cream

Fresh Fruit Salad

Caramel & Apple Pie

Chocolate Fudge Cake

Normandy Style Apple Tarte Wedge

White Chocolate & Raspberry Cheesecake

Orange & Amoretti Torte

Strawberry & Clotted Cream Cheesecake

Cranekin

*Raspberries folded into whisky enhanced Cream & Honey topped with toasted oats*

Belgian Chocolate Roulade with Chocolate Sauce

Eton Mess Cheesecake

**All served with Fresh Cream**

Cheese & Biscuits

Featuring Mature Cheddar, Somerset Brie & Stilton  
With Celery & Grapes

Or

**Choose three from the following:**

Shropshire Blue, Worcester Gold, Hereford Hop, Cornish Yarg, Red Leicester, Camembert, Roquefort, Wensleydale, Caerphilly, Cranberry & Apple Wensleydale, Smoked Cheddar.  
With Celery & Grapes

## **Deluxe Individual Desserts**

Individual Strawberry Charlotte

Individual Apple Tarte

*Filled with Cream Patissiere & topped with Glazed Apple*

Duo of Chocolate Torte

*Topped with Meringue Petal served with Fresh Cream & Chocolate Sauce*

Individual Panacotta

*With Raspberries & Fresh Cream*

Individual Devon Fudge Cheesecake

*With Butterscotch Sauce*

Trio of Chocolate Truffle

*With Fresh Cream & Chocolate Sauce*

Individual Tarte Citron

*With Fresh Cream & Raspberry Coulis*

Delice Au Fleur

*Layers of Spiced Biscuit & Berry Jelly with Vanilla Mousse & Chocolate Curls*

White Chocolate & Apricot Torte

Summer Fruit Pudding

*With Cassis & Fresh Cream*

Individual Chocolate & Peppermint Torte

*With Fresh Cream & Chocolate Sauce*

Honeycomb & Vanilla Baked Cheesecake Wedge

*With Fresh Cream*

Crème Bruleé

