

Buffet lunch

£38.50 pp. Minimum of 14 people

Please note, these are sample menus.

Menu 1

Hot

- Norwegian salmon, herb crust, fish & chive velouté
- Pesto new potatoes, chilli & preserved lemon
- Spinach & ricotta cannelloni, tomato, parmesan & béchamel

Chefs salad

- Salami, chorizo, prosciutto, antipasti
- Isle of Mull Smoked salmon, gravadlax, capers on blinis
- Butternut, tomato, green pepper & sage quiche, parmesan pastry
- Gazpacho
- 3 bean salad, red onion, piquillo, sweetcorn & coriander
- Grissini, olives, grilled pitta & hummus
- Niçoise salad, cherry tomatoes, fine beans, olives & rocket

Dessert

- Monmouth pudding, raspberry & lime burnt meringue
- British & Continental cheese, fruit paste, honey jelly
- Seasonal fruit

Menu 2

Hot

- Cumberland lamb shoulder & lamb mince, Greek spices, tomato sauce
- Roasted new potatoes, lemon & herbs
- Vegetarian moussaka, 4 bean tomato sauce, mint & parsley

Chefs salad

- Continental salami, chorizo & prosciutto & antipasti
- Isle of Mull smoked salmon, gravadlax, capers & blinis
- Butternut, tomato, green pepper & sage quiche, parmesan pastry
- Gazpacho
- Organic lentils, Dijon mustard, avocado & parsley
- Grissini, olives, grilled pitta & hummus
- Marinated tomatoes, cucumber, mozzarella & broccoli

Dessert

- Baklava, honey, mixed nuts, blueberries & cinnamon, Greek yoghurt mousse
- British & Continental cheese, fruit paste & honey jelly
- Seasonal fruit