

FESTIVE BUFFET MENU

FRESHLY BAKED ARTISANAL BREADS

Served with Pesto, Hummus and Tapenade

CHARCUTERIE

A Selection of Local Cured Meats with Pickles, Mustards and Olives

SALADS

Roasted Beetroot and Orange Salad

Redslaw and Raisin

Marinated Tomato and Basil

Couscous with Feta, Sun Dried Tomato and Peppadews

Pasta Salad with Spinach, Avocado and Bacon

Quinoa with Sweetcorn and Pomegranate

MAIN COURSE

Slow Roasted Gammon with a Mustard Sauce

Roasted Turkey Ballotine with Jus

Grilled Line Fish with Sicilian Salsa

Locally Sourced Roast Beef Sirloin

Roasted Seasonal Vegetables

Grilled New Potatoes with Garlic and Thyme

Steamed Basmati Rice

SOMETHING SWEET

Lemon and Chocolate Meringue

Baked Chocolate Cheesecake Topped with Fresh Berries

Fresh Fruit Salad

Marbled Chocolate Mousse

Carrot Cake with a Milk Chocolate Butter Icing

White Chocolate Panna Cotta

