

CHEF'S GOURMET CARVED BUFFET MENU

A Symphony of Scotch Salmon, Lobster, Scallops & King Prawns

Duo of Roasts: - Fillet of Beef, English Loin of Pork
All roasted and carved to order, served with a Classic Sauces' (H)

Crispy Duck offered with Slithers of Cucumber, Spring Onions,
Pancakes with Plum Sauce (H)

Charcuterie of Sausages, Cooked Meats & Salamis served with Pickled Gherkins and
Sweet Mustard Compote

'Entrées Of Your Choice' x 2

Fillet of Chicken placed on a Tomato Confit with Goats Cheese
Walnut Dressing (H)

Gravadlax with Blinis, Dill & Scallop Vinaigrette

Mozzarella & Spinach Tart, Lemon Grass Fromage Frais

Duo of Terrines, Smoked Trout & Smooth Chicken Liver with Armagnac

Angel Hair Pasta with Buffalo Mozzarella, Artichokes, Olive Oil Pesto Dressing

Avocado, Celery, Walnut and Pancetta Salad

Pear, Walnut Asparagus & Pepper Salad with Honey Scent

New Potatoes (H)

Char Grilled Vegetable (H)

Beansprouts, Baby Corn, Pepper & Chinese Leaf, Soya Dressing

Tomato, Ciabatta, White, Fruit, Wholemeal & Sunflower Bread Selection

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A Large Tropical Fruit Display to include:

Pineapple, Paw Paw, Sharon Fruit, Mango, Prickly Pear
Choose Sweets, Desserts & Pastries of your choice
Cheese from around the World with Traditional Garnishes

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Fresh Ground Coffee and Petit Fours

Fresh Oysters, Sushi, Caviar, Ice Sculptures, Water Fountains, Flambé Work are
available on request

Continued overleaf....



GOURMET FINGER BUFFET

Oakleaf Smoked Salmon, Cream Cheese Rouladé

Handmade Pastry Tarts, Wild Mushroom Fricassée, Crispy Pancetta (H)

King Prawns, Scallop, Monkfish Kebabs (H)

Chicken Satay served on Rocket with Garlic & Nut Dip

Gravadlax with Caviar on Blinis

Shredded Duck with Pancakes -
Plum Sauce, Strips of Cucumber & Spring Onion (H)

French Trimmed Lamb Cutlets, Mint Dip (H)

Miniature Pitta Breads filled with Spiced Chicken and Hot Chilli Beef (H)

Japanese Tempura Vegetables with Various Dips

"Fondue Bourginnone"

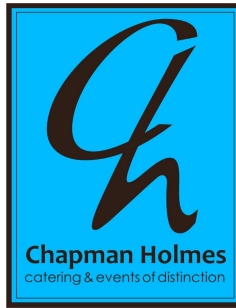
Various cooked Meats and Breads offered with Classic Swiss Cheese Dip (H)

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A Selection of Homemade Bite Size Pastries, Mousse's, Pies and Tarts

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Fresh Ground Coffee & Friandes



GOURMET FORK BUFFET

'Fruits de Mer'

A Melody of Lobster, Langoustines, King Prawns
Seared Tuna, Mussels and Smoked Salmon

Two 'Entrées of Your Choice'

Smoked breast of Chicken, Apricot & Orange Confit

Charred Lamb Cutlets with Black Pudding & Mint Seasoning (W)

Homemade Thai Fishcake served with Provençale Sauce (W)

Roast Sirloin of Angus Beef with Oyster Mushrooms & Asparagus Fricasée

Honey Roasted Mediterranean Vegetables, Rosemary & Thyme Oil (W)(V)

Niçoise Salad (V)

Grilled Endive with Parmesan (V)

Italian Pasta Salad (V)

Seasonal Baby Leaf with Rocket & Blue Cheese, Balsamic Vinaigrette (V)

Caesar Salad (V)

Miniature New Potatoes (W)(V)

Artisan Breads offered with unsalted Butter, Rock Salt, Thyme & Balsamic Olive Oil

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Tropical Fruit Display

Selection of Miniature Desserts

V= Vegetarian

Cheeses from around the World

W= Served Warm