

Buffet Menu 1 @ £7.95 per person
Including Room Hire

Selection of open sandwiches two meat, two non-meat
Selection of flans/quiches two meat, two non-meat
Sausage rolls
Pork pies
Coleslaw, potato salad and mixed green salads

Various cheesecakes to finish

Buffet Menu 2 @ £9.50 per person
Including Room Hire

Selection of open sandwiches three meat, three non-meat
Selection of vol au vents three meat, three non-meat fillings
Gougons of plaice with home made tartar sauce
Pasta salad, rice salad and mixed green salad
Selection of Brochettes, two meat, two non-meat
Game pies
A variety of dips
New potatoes finished with rock salt and rosemary

Profiteroles with chocolate sauce
Red berries in champagne syrup with whipped cream
Flavoured with crème de cassis

Buffet Menu 3 @ £12.75 per person
Including Room Hire

Selection of open sandwiches, four meat, four non-meat
Individual filo quiche two meat, two non-meat
Eggs a la Rousse
A selection of pasta, rice and mixed green salads
Game pies
Smoked salmon and prawns
Home cut chunky chips finished with rock salt
Beef stroganoff & Mushroom stroganoff

Hot French apple tart
Baked chocolate cheesecake

Buffet Menu 4
Cold Carved Buffet @ £18.00 per person
Including Room Hire

Choice of home made soup served with crusty fresh baked bread

Roast sirloin of beef served with horseradish sauce or mustard
Roast turkey crown with cranberry or apple sauce and chestnut seasoning
Glazed ham served with wholegrain mustard
Dressed whole salmon served with hollandaise sauce

Mixed green salads, tomatoes, cucumber, peppers and onions
Hot new potatoes finished with rock salt and rosemary

Fruits of the forest crumble served with vanilla custard
Mocha gateaux served with whipped cream infused with Tía María