

## **Buffet - Spring/Summer**

### **Cold**

**Assorted Smoked Fish and Poached Tay Salmon**

**Mediterranean King Prawns and Baby Pink Shrimps**

**Roasted Summer Vegetables and Bundles of Young Asparagus**

Balsamic Vinaigrette

**Saffron Scented Couscous Salad**

Bell Peppers, Mint and Coriander

**Vine Ripened Plum Tomatoes Mozzarella and Basil Salad**

**Melon and Parma Ham**

**Mixed Charcuterie with Herb Roasted Chicken**

**Freshly Baked Crusty Rustic Breads**

Honey and Mustard Vinaigrette,  
Mayonnaise, Olives and Chilli Aioli

### **Hot**

**Moroccan Spiced Lamb**

Yoghurt and Mint Raita

**Medley of Seafood**

Tomatoes, Chives and Sauce Champagne, Pilaff Rice

**Spanish Style Goats Cheese and Broccoli Tortilla,**

Grape and Raisin Chutney

### **Desserts**

**Crunch Marinated Berry Pavlova**

Crème Chantilly

**Chocolate Delice**

Amaretto Crème Fraîche

**Caramelised Lemon Tart**

Raspberry Coulis

## **English and Continental Cheese**

Grapes and Celery

**£39.50 per head**

A 12.5% discretionary service charge will be added to your bill

VAT @ 17.5 % is included Reg. GB 708 142 259

All dishes may contain traces of nuts