



## Buffet Menus

### Cold Buffet **£10.00**

*Selection of cold sandwiches with Huxley's white and multigrain bread*

Free range poached chicken and herb mayonnaise  
 Mature Belton Farm cheddar and red onion  
 Smoked Scottish salmon, cucumber and soft cheese  
 Home Farm honey glazed ham and whole grain mustard  
 Stanley John's Welsh beef and horseradish  
 Hummus, thyme roasted beetroot and rocket (vegan)  
 Chunky chips or fries

### Afternoon Tea **£12.50**

Scones, selection of jams, clotted cream  
 English cut finger sandwiches  
 Cakes, tarts and lemon posset  
 Chocolate dipped strawberries  
 Loose leaf tea and Farrer's coffee

### Grand Buffet **£30.00**

*Choose 2 starters, 2 salads & 2 desserts plus*

Chef to carve main course - choose 1 from below

Home Farm honey and mustard glazed gammon  
 Roasted and dressed whole side of salmon  
 Striploin of Stanley John's Welsh beef (£5.00 supplement)

#### Vegetables

Roasted potatoes  
 Chantenay Carrots  
 Pomme dauphinoise

### Hot Buffet

Starter & main or main & dessert **£20.00**

*Choose 2 starters or 2 desserts with 1 salad & 1 theme course*

Starter, main and dessert **£25.00**

*Choose 2 starters, 1 salad, 1 theme course & 2 desserts*

### Theme Course

#### British Pub

Welsh beef ale pie, gravy OR Home Farm bangers and mash, onion gravy  
 Fish Goujons and Chips with Tartare Sauce  
 Three cheese and onion pie  
 Chips/New Potatoes  
 Buttered minted peas

#### Chicken in the Basket

Baskets of crispy chicken  
 Salt and pepper rub chicken wings  
 Fries  
 Jospier grilled, buttered corn on the cob  
 Macaroni cheese, topped with herb panko breadcrumbs  
 Selection of dips, sauces and pickles

#### French Countryside

Beef Bourguignon, mushroom, smoked bacon  
 OR Coq au vin  
 Salmon, white wine, crème fraiche and tarragon sauce  
 Tomato and olive tart, fresh basil (v)  
 OR Jospier roasted ratatouille, topped with melted cheese  
 Roasted new potatoes

#### Curry Night

Lamb rogan josh or chicken tikka masala  
 Sweet potato and lentil dhal  
 Goan fish curry  
 Pilaf rice  
 Naan breads, poppadom and mango chutney

*All prices are per person and inclusive of VAT*

#### Starters

Soup, bread and butter (V)  
 Selection of breads, olive oil, balsamic and flavoured butters  
 Seeded sausage roll  
 Selection of marinated olives  
 Cold meat platter

#### Salads

Caesar salad  
 Coleslaw  
 Mixed baby leaf with vinaigrette  
 Italian panzanella  
 Niçoise salad

#### Desserts

Brownie bites, chocolate sauce  
 Lemon posset, berry compote  
 Mini panna cotta, strawberry jelly  
 Profiteroles filled with crème patisserie  
 Selection of mini fruit and berry tarts  
 Classic sherry trifle