

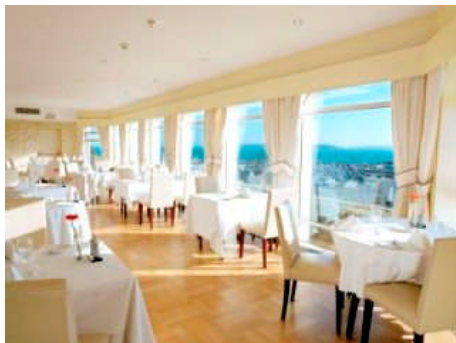
*The Board Room*  
up to 34 covers



*The Orangery*  
up to 20 covers



*The Restaurant*  
up to 90 covers



Please find overleaf a copy of our current Buffet menus.

As well as these dishes we can also cater for breakfast meetings and offer a full breakfast menu or even just bacon rolls, the choice is yours.

We are also able to offer a delivery service if you wish to hold meetings at your company, we can just drop off the food with you or we can provide service staff if required for the event.

Please do not hesitate to contact us if you have any specific requirements not covered by the information overleaf.

*Please note, if a meal is cancelled, then a full charge will be incurred if less than 24 hours notice is given from the date of the function*

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*Buffet Selection*  
*2011*

## Day Delegate Buffet

£14.95 per person

Marinated Chicken Satay  
*served with spicy sauce*

Quiche Various

Tomato and Mozzarella Tartlets  
*served with pesto oil*

Roast Beef Tartlets  
*served with horseradish cream*

Cream Cheese with Smoked Ham

Selection of Open Sandwiches

A selection of fresh fruits

## Canapés

£7.50 per person

Smoked Salmon and Cream Cheese en croute

Bruschetta of Goats Cheese, Basil and Tomato

Tartlet of Duck Liver Pate with Redcurrant  
Glaze

Mini Mix Cheese and Smoked Bacon Quiches

Crab, Coriander and Crème Fraiche Tartlets

Melon Wrapped in Parma Ham

## Buffet Menu “B”

£27.95 per person

Marinated Chicken Satay  
*served with spicy sauce*

Giant King Prawns  
*served with Tomato and onion salsa*

Smoked Salmon en Croute

Quiche Various

Tomato and Mozzarella Tartlets  
*served with pesto oil*

Roast Beef Tartlets  
*served with horseradish cream*

Sole Goujons  
*with Tartar Sauce*

Smooth Duck Mousse en Croute

Cream Cheese with Smoked Ham

Selection of Finger Sandwiches

A Selection of Individual Desserts

Brie, Cheddar and Pont L’evécue  
Celery, Grapes, Biscuits, French bread’s,  
Walnut Bread

**This menu is only available for a minimum of 20 covers**

## Buffet Menu “C”

£33.75 per person

Honey Roasted Gammon

Roast Sirloin of beef

Meats to be carved at the buffet table

Chicken Satay & Peanut Sauce

King Prawns with Herb Mayonnaise

Seafood Platters of locally caught fish, crab  
and smoked scallops

Smoked Salmon en croute

Oriental Crab Tartlets

A Selection of Quiches

Seasonal Melon with Parma Ham

Goujons of Sole with Tartar Sauce

A Selection of Mixed Salads

Hot Buttered New Potatoes

A Selection of Individual Desserts

Brie, Cheddar and Pont L’evécue  
Celery, Grapes, Biscuits, French bread’s,  
Walnut Bread

**This menu is only available for a minimum of 20 covers**