

BUFFET MENUS

TWO COURSE BUFFET DINNER

(Min 8 persons)

£22.00 per person

A selection of delicious seasonal salads
Sun blushed tomato and goats cheese quiche
Two hot dishes from the selection below:

HOT DISHES

Fricassee of Somerset chicken breast, oyster mushroom and tarragon, light wine cream sauce and braised rosemary and thyme rice

Honey roasted Wiltshire loin of pork, candied apples and parmentier potatoes

Poached pave of Loch Duart Salmon, caper and lemon butter, parsley potato pebbles and wilted sea grass

Leek and mushroom ragout, baked aubergine cous-cous

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*Medley of desserts from our in house patisserie to include,
Chilled chocolate fondant, cassis mirror, fruit mess, treacle tart*