

COLD FORK BUFFET SELECTION 1

MINI SALMON FILLET
CHICKEN IN SOUR CREAM WITH LIME & CORIANDER
LEEK & GRUYERE TART
MIXED GREEN SALAD LEAVES WITH ASPARAGUS
TOMATO WITH BASIL, FETA & OLIVES
POTATO SALAD WITH SPRING ONION
SELECTION OF BREADS

~OOO~

LEMON MERINGUE ROULADE WITH RASPBERRIES

£17.50 [+ VAT]

COLD FORK BUFFET SELECTION 2

FILLETS OF SALMON WITH A PECORINO & HERB CRUST
CHICKEN & GRAPES IN A LEMON SAUCE IN A LETTUCE LEAF CUP
STILTON & LEEK TART
ROASTED MEDITERRANEAN VEGETABLES ON TABOULEH
GREEK SALAD
ASPARAGUS & GREEN BEANS ON A BED OF ROCKET
SELECTION OF BREADS

~OOO~

BRULEE LEMON TART
FLOUR FREE CHOCOLATE CAKE

£19.500 [+ VAT

COLD FORK BUFFET SELECTION 3

THAI BEEF SALAD

CUMIN SPICED MARINATED TURKEY BREAST

SEAFOOD, FENNEL & LIME SALAD

ROASTED AUBERGINE WITH SAFFRON YOGHURT, POMEGRANATE & PINENUTS

GREEN BEANS AND MANGETOUT WITH HAZELNUTS & ORANGE

WILD RICE WITH CURRANTS CHICKPEAS AND HERBS

SELECTION OF BREADS

MINI DESSERTS SELECTION

LEMON POSSET,

CHOCOLATE MOUSSE,

LYCHEE & GINGER JELLY,

FRESH FRUIT SKEWERS

CHOCOLATE BROWNIE

£24.00 [+ VAT]

COLD FORK BUFFET SELECTION 4

BALLOTINE OF SALMON & HERBS

SERVED WITH A CREAM CHEESE, CHIVE & GARLIC SAUCE

KING PRAWNS & PAN-FRIED SCALLOPS WITH AIOLI

VIETNAMESE DUCK SALAD

NORTHUMBRIAN FILLET OF BEEF WITH HOME-MADE HORSERADISH CREAM

CARAMELIZED ONION & MUSHROOM TART WITH GRILLED GOATS CHEESE

GRILLED ASPARAGUS , COURGETTE & HALLOUMI WITH A LIME & CAPER VINAIGRETTE

BEEF TOMATOES, MOZZARELLA, OLIVE & PESTO SALAD

PAN-FRIED NEW POTATOES WITH CHORIZO, MINT & SPRING ONION

SELECTION OF BREADS

~OOO~

CHEZ PANISE CHOCOLATE CAKE WITH MASCARPONE CREAM

NEW YORK STYLE BAKED CHEESECAKE WITH MANGO COULIS

FRESH FRUIT PLATTER

SELECTION OF NORTHUMBRIAN & FRENCH CHEESES

£32.00 [+ VAT]