

# Buffet Menus

Minimum 40 guests



*Menus are seasonal and prices are subject to change without notice*

## Distinction Standard Buffet

<b>Soup</b>	Potato, Leek and Bacon Soup served with a warm bread roll
<b>Carvery</b>	Leg of Pork, Roast Rump of Beef, Roast Leg of Lamb and Baked Ham <i>Served with pan jus, apple sauce, horseradish sauce, mint jelly and pineapple</i>
<b>Hot Dish</b>	Sauté of Beef with onions, tomatoes, mushrooms in a red wine sauce and Marinated Spiced Chicken drumsticks
<b>Vegetables and Rice</b>	Thyme Roasted Potatoes, Steamed Fresh Vegetables, Fragrant Turmeric Rice
<b>Salad</b>	Mixed Leaf Salad, Potato and Rosemary Salad, Tomato Feta Salad, Mediterranean Salad, Mixed Bean Salad and Waldorf Salad. <i>Served with salad dressings.</i>
<b>Dessert</b>	Fresh Fruit Salad, Lemon Meringue Pie, Fruit Trifle, Chocolate Gateau, Pavlova and Cream and Berry fruit Cheesecake. <i>Served with whipped fresh cream and freshly brewed tea or coffee</i>

## Distinction Deluxe Buffet

<b>Soup</b>	Cream of Pumpkin Chicken and Sweet Chilli Soup served with a warm bread roll
<b>Carvery</b>	Roast Rump of Beef, Baked Ham, Roast Leg of Lamb, and Leg of Pork. <i>Served with pan jus, apple sauce, horseradish sauce, mint jelly and pineapple.</i>
<b>Vegetables</b>	Honey and Ginger Glazed Carrots, Broccoli with Toasted Almonds and Herbed Sauté Potatoes
<b>Hot Dish</b>	Mild Green Thai Chicken and Vegetable Curry with fragrant rice, Blanquette of Lamb with onions, rosemary, carrots and mushrooms, and Penne Pasta with onions, ham, fresh basil, cherry tomatoes and parmesan cheese
<b>Cold Meat Platter</b>	A selection of cold cuts, ham, salamis, beef, pork and pastrami.
<b>Cold Salmon Platter</b>	Whole Poached Salmon, Smoked Salmon Wings and Salmon Roulade
<b>Salad</b>	Mixed Leaf Salad, Cucumber and Mint Yoghurt Salad, Coleslaw Salad, Mixed Bean Salad, Tomato, Feta and Olive Salad, and Potato Salad. <i>Served with salad dressings</i>
<b>Dessert</b>	Sherry Trifle, Banoffi Pie, Tiramisu Gateau, Fresh Fruit Salad, Chocolate Cheesecake and Kiwifruit Pavlova. <i>Served with whipped fresh cream and freshly brewed tea or coffee</i>

## Distinction Premium Buffet

<b>Soup</b>	Cream of Potato, Chicken and Corn served with a warm bread roll
<b>Carvery</b>	Roast Leg of Lamb, Honey Glazed Ham, Leg of Pork and Roast Beef Rump. <i>Served with pan jus, apple sauce, horseradish sauce, mint jelly and pineapple.</i>
<b>Hot Dish</b>	Beef or Venison Sauté finished with onions, mushrooms and bacon, Sweet and Sour Chicken served with steamed rice and Crumbed Fillets of Blue Cod with tartare sauce and lemon
<b>Vegetables</b>	Gratin Potatoes, Honey Glazed Carrots and Buttered Green Beans
<b>Salad</b>	Mixed Leaf Salad, Greek Salad, Turmeric Rice Salad, Tomato, Olive and Feta Salad, Waldorf Salad and Potato and Tuna Salad. <i>Served with salad dressings</i>
<b>Seafood Mirror</b>	Cold Poached Salmon, Half Shell Mussel, Surimi, Fish Roulade and Shrimps
<b>Cold Meat Mirror</b>	A selection of cold Ham, Beef, Pork, Salami and Pastrami
<b>Dessert</b>	Apple Pie, Fresh Fruit Salad, Black Forest Gateaux, Chocolate Marquise, Berry Fruit Cheesecake and Fruit Pavlova. <i>Served with whipped fresh cream, freshly brewed tea or coffee and a cheeseboard selection.</i>