

Informal Buffets

£25.00 Per Person

Summer Menu 2009

Main Dishes

Cold Poached Salmon
Chicken in a light ginger & lime mayonnaise
Selection of Cold Meats and Antipasti
Provencale Vegetable Cassoulet with Feta and Rosemary Crumble (V)

Side Dishes

Crisp Cos Lettuce, Croutons, Creamy Parmesan Dressing
Grapefruit and Fennel Salad
Beef Tomato, Mozzarella Salad, Basil Dressing (V)
Hot Buttered New Potatoes with Mint

Desserts

Fresh Strawberries and Vanilla Bean Cream
Glazed Lemon Tart and Blueberry Compote
Local Cheeses, Various Chutneys and Oatcakes

Coffee and Petit Fours

Winter Menu 2009

Main Dishes

Tagine of Lamb and Spiced Apricots with Sultana Cous Cous
Braised Chicken Breast with pearl onions, thyme & bacon lardons
Salmon 'en croute'
Sussex Goats Cheese and Spinach roulade (V)

Side Dishes

Purple Beets, Orange Mustard Vinaigrette
Lightly Curried Cauliflower and Toasted Almonds
Creamy Celeriac and Apple Salad
Hot Buttered New Potatoes and Broccoli Mornay

Desserts

Apple Crumble and Homemade Custard Sauce
Chocolate and Pistachio Ganache
Local Cheeses, Various Chutneys and Oatcakes

Coffee and Petit Fours

If you would like a starter with your menu, please choose from our banqueting selector

Prices Inclusive of VAT @ 15%