

# *Carvery Buffet*

*1 Course £19.95, 2 Courses £24.95, 3 Courses £29.95  
Minimum 30 People*

## *Starters*

*You may select up to 4 of the following options, though should you wish to offer more than one choice then we will require a pre-order.*

*Cream of Leek & Potato Soup (v)*

*Gluten Free Rustic Croutons*

*Smoked Duck and Orange Terrine*

*Kumquat Chutney, Almond Brioche, Port & Balsamic Reduction*

*Chilli & Coriander Fishcakes*

*Mixed Leaves, Lemon Wedge, Sweet Chilli Dip*

*Home-Smoked Smoked Chicken Liver Parfait*

*Red Onion Marmalade, Melba Toast*

*Seasonal Fruit Platter (v)*

*Mixed Berry Coulis*

*Baked Brie (v)*

*Cranberry & Orange Scented Jelly*

*Guernsey Mushroom Filo Basket (v)*

*Sautéed in Garlic & Herb Butter*

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## *Main Course*

Prime Sirloin of Beef

Free Range Turkey

Honey Roasted Gammon

Mediterranean Vegetable Quiche

Tuna Mayonnaise with Spring Onion

*Add a Whole Baked Salmon with Shell-On Prawns: £3 Per Person*

*Served with Farmhouse Slaw and the following salads:*

New Potatoes and Chives

Caesar with Garlic Croutons and Aged Parmesan

Beetroot and Goat's Cheese

Plum Tomato, Red Onion and Basil

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## *Desserts*

*You may select up to 4 of the following options, though should you wish to offer more than one choice then we will require a pre-order.*

*Mixed Berry Eton Mess*

*Warm Bread & Butter Pudding*

*Crème Anglaise*

*Homemade Profiteroles*

*Warm Belgian Chocolate Sauce*

*Classic Crème Brûlée*

*Orange Shortbread*

*Lemon Meringue Tart*

*Lemon Curd, Fresh Berries*

*Apple Crumble*

*Vanilla Custard*

*Farmhouse Cheese Board*

*Dried Fruit Chutney, Grapes, Biscuits*

*(£2 supplement)*