

PIECE DE RESISTANCE



BUFFET

Sliced Scotch Beef Wellington with Grated Horseradish Sauce

Dressed North Sea Lobster Halves with Rémooulade Sauce

Paupiette of Dover Sole Fillets with Crab Meat and Prawn Farcie

Aylesbury Shredded Duck Breast on a Bed of Oriental Noodle Salad

Kiln Smoked Salmon Cushion with Trout Mousse, Curly Endive and Lychee Garnish

Boneless Saddle of Canterbury Lamb Stuffed with Sage Stuffing and Served on a Bed of Wine Jelly with Herbed Button Mushrooms

HOT

Oriental King Prawn Rolls - Thai Fish Cakes

Vegetable Samosas - Crispy Spring Rolls

Battered Chicken Goujons - Indian Savoury Selection

(these above items can be served as an appetiser)

Jersey Mids with Fresh Mint and Clarified Butter

Mange Tout and Corn Salad with Lollo Bianco

Braised Fennel Hearts with Julienne of Leek

Couscous Salad with Diced Chopped Fruit

Buffalo Mozzarella with Young Spinach Leaves and Red Onions

French Beans Tossed in Olive Oil with Roasted Almonds

Rocket and Frizzy Salad with Croûtons and Shaved Parmesan

Onion Chunks, Greek Okra and Capsicum Shallow Fried

Assorted Desserts Including:

Individual Luxury Mousses, Fresh Cream Gâteaux Variety, Cheesecake with

Puree Fruit Toppings, Exotic Fresh Fruit Salad and Cream

European and English Cheeses with Celery Sticks and Biscuits

Tarte Normande

Coffee, Tea and Petit Fours

Mixture of Assorted Rolls, Bread and Butter

All Types of Sauces, Mustards, Dressings, Cream etc to Accompany Dishes

(minium 50 covers or price on application)

All menus served on china.
Low number surcharge & for functions over 4 hours - see separate price list.