

## **BUFFET MENU**

### ***Included in the price***

Homemade bread  
Giant cheese board and homemade chutneys  
Mini tartlets and homemade desserts  
Fresh fruit basket

### **SALADS (choose 3)**

Italian tomatoes and cherry vine tomato with buffalo mozzarella and basil (v)  
Grilled vegetables salad with aged balsamic glaze(v)  
Mixed beans, heritage tomato, onion and tuna salad with lemon dressing  
Crayfish and avocado salad with mayonnaise and paprika  
Baby spinach goat cheese, roasted pine nuts and balsamic vinegar  
Confit of duck, pickled onions and mixed leaf salad  
New season potatoes with shallots, fresh parsley and mayonnaise (v)

### **FISH (choose 3)**

Fresh whole poached salmon dressed with cucumber and carrot pickles served with dill, chive and lemon dressing  
Grilled salmon fillet with orange scented parmentier potato and fine herbs (hot)  
Italian style mixed fish stew of monk fish, bream, prawns and mussels with tomato and wine sauce (hot)  
Steamed cod fillet with wild mushroom and truffle oil sauce (hot)

### **MEAT (choose 3)**

Roasted rib-eye with rosemary and Italian chianti wine served with roasted potatoes and seasonal vegetables  
Chicken fillets casserole with sweet peppers, courgette, tomato and rosemary sauce served with a parmesan risotto  
Veal stew with mushroom, peas, carrots and onion, with a truffle mush-potato  
Selection of Italian cured salami and cold meat platter accompanied by homemade chutneys and pickles  
Fresh homemade beef lasagne (hot)

### **VEGETARIAN (choose 2)**

Roasted courgettes wrapped in chargrilled aubergine in a rich tomato and basil sauce finished with sautéed onions (v/hot)  
Wild mushroom, winter truffle and provolone cream cheese cannelloni in a rich tomato and basil sauce (v/hot)  
Aubergine, cherry tomato, mozzarella and basil penne pasta bake (v/hot)

**£35 per head**