



Dinner Buffet Menus

Please note that buffets are available for a minimum of
20 people.

Menu 1

Homemade Soup of the Day

Sliced Meat Selection

A choice of smoked & cured meats

Salad Selection

Coleslaw, Tomato & Red Onion, Cucumber, Mixed Leaves and Pasta

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Roast Loin of Pork

with apple sauce & roast gravy

Fillet of Haddock

with a grape & white wine sauce

Vegetable Lasagne

Panache of Vegetables ~ Baby Roast Potatoes ~ New Potatoes

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Sliced Fruit Display

Strawberry Gateaux

Lemon Meringue Pie

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Coffee and Mints

£25:00 per person

Menu 2

Cream of Mushroom Soup

with fresh chives

Smoked Fish Display

Smoked Salmon, Peppered Smoked Mackerel, Smoked Trout

Sliced Melon Display

with red berry compote

Salad Selection

Coleslaw, Tomato & Red Onion, Cucumber, Mixed Leaves and Pasta



Roast Rib of Beef

with Yorkshire pudding & roast gravy

Shepherd's Pie

with creamy mashed potato

Fillet of Salmon

with a white wine & mussel broth

Spinach & Ricotta Tortellini

with a mushroom cream sauce

Panache of Vegetables ~ Baby Roast Potatoes ~ New Potatoes



Rum & Raisin Cheesecake

Black Forest Gateaux

Chocolate Profiteroles



Coffee & Mints

£32.50 per person

Menu 3

Tomato & Roast Pepper Soup
with pesto

Poached Salmon

Sliced Meat Selection
A choice of smoked & cured meats

Sliced Melon Display

Salad Selection
Coleslaw, Tomato & Red Onion, Cucumber, Mixed Leaves and Pasta

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Roast Sirloin of Beef
with a wild mushroom & shallot jus

Pan Fried Breast of Chicken
with a cheese & bacon sauce

Steamed Fillet of Haddock
glazed with cheese sauce

Roasted Vegetables with Mild Chilli Sauce
topped with goats cheese

Panache of Vegetables ~ Baby Roast Potatoes ~ New Potatoes

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Fresh Fruit Platter

Black Forest Gateaux

Sticky Toffee Pudding

Cheese Board

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Coffee & Mints

£38:50 per person