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| CARVED BUFFET MENU  COLD  HOT ROAST SIRLOIN OF BEEF WITH HORSERADISH AND TARRAGON MUSTARD  VEGETARIAN BUTTERNUT SQUASH ‘WELLINGTON’ WITH FIELD MUSHROOMS  POACHED FILLET OF SALMON WITH A FRESH LIME AND WATERCRESS MAYONNAISE  BREAST OF CHICKEN WITH A LIGHT CURRY MAYONNAISE, SULTANAS AND CORIANDER  SALADS  GIANT COUS-COUS WITH FRESH BASIL AND A TOUCH OF CHILLI  ROAST BUTTERNUT SQUASH, CAULIFLOWER, CELERIAC AND PUMPKIN SEEDS  VIETNAMESE STYLE SALAD WITH BEANSPROUTS, RED ONION, CHILLI AND PICKLED GINGER  CAESAR SALAD WITH ROMAINE LETTUCE, FREE RANGE EGG, FRESH ANCHOVY FILLETS AND SHAVED PARMESAN  CUCUMBER, CELERY AND ALMOND  BREADS AND BUTTER  ~~~  SWEETS  DARK BELGIAN CHOCOLATE AND HAZELNUT GANACHE FRESH RASPBERRIES  SUMMER BERRY CHEESECAKE  ETON MESS WITH FRESH STRAWBERRIES |