

## Conference Menu Selector - £,65.00 per person

## Conference Buffet Menu

(For a minimum of 30 persons)

Please select **five** of the following salads:

Tossed seasonal leaves, ruby, rocket, baby spinach, endive and lollo rosso

Chickpea and roast vegetable salad with mint and basil

Crispy duck salad, new potatoes, green beans, grain mustard and shiso cress

Seared tuna and stir fry vegetable salad with soba noodles, sesame and cilantro

Tandoori chicken with mint, red onion and cucumber raita

Marinated seafood salad in olive oil, tomato, basil and roast peppers

Summer vegetable and feta cheese salad with peas, feves, asparagus, green beans and citrus dressing

Barbeque salmon salad, beetroot, endive and caramelised walnut dressing

Char-grilled Mediterranean vegetables with pesto and aged balsamic

Tomato, baby mozzarella, rocket, Parmesan and aged Balsamic

Please select **three** of the following main courses:

Roast corn fed chicken, mushrooms, button onions, bacon and château potatoes

Rump of lamb, dauphinoise potatoes, ratatouille with tomato and basil, rosemary jus

Baked Atlantic cod, herb crust, cauliflower risotto and poached asparagus

Burgundy braised beef, soft mash, green beans and smoked bacon

Singapore style stir-fried noodles with char-sui pork, chicken, shrimps and stir fried vegetables

Fillet of salmon, potato gnocchi, roast butternut squash and broad beans

Thai green chicken curry with, basil, aubergine and Thai fragrant rice

Red Thai fish curry, coconut milk, Thai basil and fragrant vegetables

Chinese Lemon chicken, egg fried rice, sesame and pac choy

Fillet of Sea bream, saffron mash, roast root vegetables and garden herbs

Farfalle pasta with chorizo, chicken, tomato, olives and basil

All prices inclusive of Value Added Tax There is a 10% Service Charge on all food and beverage items.



Please select **one** of the following vegetarian main courses:

Chick pea and paneer cheese with mushrooms, tomato and baby spinach Thai green vegetable curry with basil, aubergine and Thai fragrant rice Wok fried tofu, stir fried vegetables, shi-take mushroom and pac-choy Wild mushroom risotto with mascarpone, shaved parmesan and olive oil

Please select **three** of the following desserts:

Exotic fruit salad infused with lemon grass and ginger
Baked cheesecake with strawberries and chocolate tuille
Selection of crème brûlèe, vanilla, pistachio and chocolate
Summer pudding with clotted cream and melba sauce
Individual French pastries and macaroons
Apple tart tatin with Chantilly cream
Chocolate caramel mousse with hazelnut and chocolate tuille
Individual lemon tarts with lavender cream
Selection of English and Continental cheeses with oat cakes and walnut bread

Selection of teas and blended coffee