



The Gourmet Kitchen

Buffet Catering Menu 2019

Meat and Fish

- Flame Grilled 28 Day Dry Aged Sirloin Steak with Pepper Sauce
- Roast Porchetta (Boned, rolled and stuffed side of Pork) with Summer Greens and Marinated Pears .
- Roast side of Salmon with Roasted Fennel and Sauce Vierge.
- Beef Short-Ribs with Button Mushrooms and Bacon Lardons.
- Spiced Shoulder of Lamb with Rosemary-roasted Red Onions and a Lime & Rosemary Yoghurt Sauce.
- Chorizo & Prawns in Red Wine Pui Lentils with Salsa Verde

Vegetarian and Vegan

- Sweetcorn and Spring Onion Fritters with Parmesan Creme Fraiche and wafer thin Green and Red Chillies and Coriander.
- Halloumi Fries with Pineapple & Basil Salsa and Spicy Mayo.
- Beetroot Risotto with Horseradish Crisps and Micro Basil.



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Sides

- Skinny Chips with Pepper Sauce.
- Wilted Greens with Basil and Chilli.
- Roasted Mediterranean Vegetables.
- Spiced Giant Couscous and Currants.
- Garlic and Chive Mash.
- White Truffle Mash.
- Charred Corn with Parmesan and Siracha.
- Honey-roast Root Vegetables with Coriander and Cumin.
- Charred Asparagus and Shaved Parmesan.
- Baby Broccoli Cesar Salad.