



West Lodge Park  
YOUR LONDON RETREAT

## Fork Buffets - £45.00 per person

Inclusive of Cafe du Monde coffee or Eilles loose-leaf tea and homemade petits fours

### Menu 1

Medallions of cold poached Shetland salmon GF

Fish goujons, tartare sauce

Diced supreme of chicken Basque GF

*Seasoned chicken pieces cooked in olive oil with sun-dried, tomatoes, peppers, marinated olives, garlic and thyme*

Oriental spiced chicken fingers GF

British lamb navarin GF

Rice pilaf V GF

Panaché of vegetables V GF

Mixed salad V GF

*Lettuce, cherry tomato, cucumber, red onion, carrot, cress, rocket, croutons*

Roma tomatoes with red onion and basil V GF

*Mayonnaise, balsamic vinegar, extra virgin olive oil, honey and mustard dressing, sweet chilli sauce, herb oil, mint sauce*

Mini éclairs and fruit tarts

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### Menu 2

Smoked salmon galettes, cream cheese and caviar GF

Chicken goujons, Caesar dip

Mini lamb burgers, minted mayonnaise

Seabass fillets, crushed new potatoes, lemon sauce GF

Grilled vegetable and feta Wellington, tomato coulis V

Chantenay carrots, green beans V GF

Potato and chive salad V GF

Fennel, watercress, Stilton salad V GF

Roma tomato, red onion and basil V GF

*Mayonnaise, balsamic vinegar, extra virgin olive oil, honey and mustard dressing, sweet chilli sauce, herb oil, mint sauce*

Cupcakes and macaroons

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The informal buffet menus are chosen for an informal seating arrangement, with occasional tables and chairs, in which guests do not have an allocated place setting. This offers maximum flexibility and allows your guests to mingle and catch up with each other - they are invited to come up and select their food from the buffet table.

Informal buffets consist of lighter dishes that can be eaten without the use of a knife.

We require of all guests of your party to be catered for.