

# Gala Buffet £60.00 per person

## Gala Buffet 1

#### COLD

Whole dressed Shetland salmon GF

King prawns GF

Moules marinières pasta salad

Mixed salad V GF Lettuce, cherry tomato, cucumber, red onion, carrot, cress, rocket, croutons

Grilled scallops with penne, pesto, pancetta

Roasted roma tomatoes, garlic and thyme V GF

Cucumber and mint VGF

#### НОТ

Pan fried sea bass, lemon oil GF

Grilled lamb cutlets GF With roasted onion and red wine sauce

Aubergine, pepper and feta paupiette tomato and Parmesan sauce V GF

Buttered new potatoes VGF

Green beans and Chantenay carrots V GF

#### Accompaniments:

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

### Gala Buffet 2

#### COLD

Whole dressed Shetland salmon GF
Rare roast beef, creamed horseradish GF
Caesar salad, fresh anchovies
Pasta salad, fresh chilli and coriander V
Roasted Roma tomatoes, garlic and thyme V GF

Mixed salad V GF Lettuce, cherry tomato, cucumber, red onion, carrot, cress, rocket, croutons

#### НОТ

Grilled chicken breast, lemon sauce GF
Vegetable and goats' cheese Wellington V
Pan fried sea bass fillet, saffron sauce GF
Buttered new potatoes V GF
Chantenay carrots and mange tout V GF

#### Accompaniments:

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

Gala buffets provide the formality of a meal at which every guest has a place set at a table with the flexibility to choose what food they have for their main course. Each of our buffets offer the option of both hot and cold food including fish, meat and vegetarian options.

Packages are inclusive of a selection of flavoured rolls with unsalted butter, Cafe du Monde coffee or loose-leaf teas and infusions with homemade petits fours.

All our gala buffets are for a guaranteed minimum of 30 people

If for religious or dietary reasons some items need to be changed please feel free to discuss this with your Event Coordinator.

# Gala Buffet - Accompaniments

# Please select one starter and one dessert for your party to complement your Gala buffet

#### Starter

\*Butternut squash soup V Parmesan and pesto crouton\*

Dingley Dell ham hock rillettes GF Dijonaise dressing, pickled radish and carrot, pea shoots

> Soused mackerel fillet GF Beetroot purée, baby carrots, radish, chive oil

Scottish smoked salmon and cream cheese roulade GF Lemon gel, lump fish caviar, dill yoghurt

Hertfordshire game terrine GF Red onion marmalade, rocket and radish salad, house dressing

Colston Bassett Stilton fonduta V GF Roasted pear, caramelised walnuts, rocket, chilli oil

Lincolnshire mushroom panna cotta V GF Pickled mushrooms, herb oil

Roasted heritage beetroot VE GE Hummus, dukkah, chilli oil

Corn fed chicken and porcini mushroom terrine GF
Sweet potato salad
£2.50 supplement per person

King prawn cocktail GF
Light Marie Rose sauce, celery and shallot
£2.50 supplement per person

Brixham crab mayonnaise

Toasted ciabatta, celeriac remoulade
£2.50 supplement per person

#### \*Alternative soups

Tomato and basil soup, Parmesan crouton V
Celeriac and parsnip soup, parsnip crisps, herb oil V GF
Pea and mint soup, mint cream V GF

#### Desserts

Blackcurrant cheesecake Cassis Anglaise, honey tuile

Baked lemon tart V Créme Chantilly, raspberry coulis

Mango parfait, coconut panna cotta Passionfruit glaze

Caramel cream tart V
Crushed caramel brittle, salted caramel ice cream

Banoffee mousse chocolate cup V GF

Coffee Anglaise

Charentais, honeydew and water melon V GF Grand Marnier and orange syrup, Mascarpone cream

#### Dessert trio:

Mini pecan pie, pistachio panna cotta, strawberry cheesecake £5.50 supplement per person

Valrhona chocolate fondant V
Wasabi ice cream glass tuile
£3.50 supplement per person (maximum 30 guests)

Raspberry mousse

Vanilla panna cotta, Macadamia praline, lavender Anglaise
£3.50 supplement per person