

## Cold Buffet

### *(AA) English Roast Beef Platter*

*Mustard crusted rare roast sirloin of beef  
With horseradish & mustard relish*

### *(BB) Butter and Sage Basted Turkey*

*With quince & thyme and rosemary jelly*

### *(CC) Whole Hand Carved Ham on the Bone*

*Baked in manuka honey mustard and cinnamon*

### *(DD) Smoked Gammon in Honey Orange Mustard Seed Glaze*

*With Cranberry, goji berry & marmalade chutney*

### *(EE) Continental Meat Platter*

*A selection of chorizo, Italian salami, pastrami, Parma ham & pepperoni  
Served on slates with bowls of olives and salsa*

### *(FF) Aromatic Bombay Chicken*

*Pieces of spiced chicken fillet in a korma mayonnaise topped with natural yoghurt & toasted coconut, finished with fresh peaches and cucumber*

### *(GG) Chicken Maitaise*

*Tender fillets of chicken marinated in fresh orange juice, Cointreau & tarragon, gently poached & served in a homemade citrus mayonnaise with fresh herbs and orange zest*

### *(HH) Seafood Platter*

*Prawns, green lip mussels, fresh smoked salmon, crab & mackerel with lemon baskets & dressings*

### *(II) Dressed Poached Scotch Salmon*

*Whole salmon poached in white wine vinegar & lemon juice  
With citrus mayonnaise, fresh herbs and lemons*

### *(JJ) Rustic Pork Pickle Pie*

*A delicious homemade raised pie of pork onions & sausage meat sundried cranberries, apricots, fresh herbs & plum & apple pickle*

### *(KK) Chilled Spanish Frittata*

*A new potato, onion, cheese & egg omelette with dressed leaves & tomato salsa*

### *(LL) Brie, Broccoli & Garlic Tart*

*Finished with sun blushed tomatoes & asparagus spears*

### *(MM) Caramelised Mediterranean Tart Tatin*

*Sweet roast peppers, courgette, sundried tomato, olives, mozzarella & cherry tomatoes on a pesto pastry with Balsamic drizzle*

### *(NN) Goats Cheese and Chive Brulee*

*With sundried tomatoes, tapenade and alfalfa*