

# cold buffets

## Menu 1

- Fillet of beef wrapped in herb crusted pastry
- Poached salmon with a watercress and lemon mayonnaise
- New potatoes with extra virgin olive oil and sea salt
- Roasted red Mediterranean vegetables with balsamic vinaigrette
- Mixed green leaves
- Chilled lemon soufflé
- Dark chocolate roulade with marinated cherries and cream

## Menu 2

- Local boned chicken stuffed with either a pork, pistachio and apricot stuffing or a leek, watercress and stilton stuffing
- Caramelised duck breast with honey, lime and ginger sauce
- Oriental sticky rice salad
- Green baby leaf salad with parmesan croutons
- Carrot and courgette ribbons with spicy vinaigrette
- Blackcurrant brulee tart
- Pears poached in sweet white wine with a rose scented cream

## Menu 3:

- Itchen Valley trout and watercress tart
- Seared beef, sesame and mange tout salad
- Gingered couscous
- Three bean salad with creme fraiche
- Tomato and spring onion salad
- Chocolate meringue torte
- Salad of forest fruits with mint infused syrup

## Vegetarian options:

(Substitute one vegetarian dish for either the meat or fish in each menu)

- Caramelised red onion, thyme and local goats cheese tart
- Spinach and ricotta roulade with sun-dried tomatoes
- Roasted red pepper and rosemary tarte tatin