

# hot buffets

## Menu 1

- Moroccan lamb tagine with chickpeas and honey
- Saute of chicken with bay, garlic and white wine
- Buttery saffron rice
- Turlu turlu (a Moroccan spiced roasted vegetable ratatouille)
- Chocolate and apricot tart
- Exotic fruits steeped in Cointreau

## Menu 2

- Guinea fowl bourguignonne with pancetta and caramelized shallots
- Slow-cooked beef with wild mushrooms and thyme
- Dauphinoise potatoes
- Seasonal glazed green vegetables
- Individual summer puddings
- Baked vanilla cheesecake with mango sauce

## Menu 3

- Fillet of salmon en croute with cream cheese
- Medallions of pork with leeks, prunes and tarragon
- Buttered new potatoes
- Carrot and courgette ribbons
- Chocolate and amaretti mousse
- Coconut tart with passionfruit and mascarpone