



PRIVATE HOSPITALITY
BEST OF BRITISH BUFFET MENU

Menu Option 1

SELECTION OF FARMHOUSE SLICED BREAD

Salted Farmhouse Butter

BEEF & HARVEY'S ALE PIE

BUTTERNUT SQUASH & RED ONION MARMALADE TART

(V, GFO, VeO)

JERSEY ROYAL POTATOES

MIXED VEGETABLE MEDLEY

Rich Red Wine Gravy

BRAISED RED CABBAGE

CLASSIC ETON MESS

Vanilla Cream, Crushed Meringue, British-grown Strawberries, Raspberry Coulis

SELECTION OF BRITISH CHEESE & CRACKERS

Cardinal Mature Cheddar, Somerset Brie, Stilton, Celery, Grapes, Quince, Seasonal Fruit Chutney



PRIVATE HOSPITALITY
ASIAN SPICED INFUSION BUFFET MENU
Menu Option 2

POPPADOM & CHUTNEY SELECTION

Raita, Mango & Lime Pickle

GARLIC CORIANDER CHOTTA NAAN BREAD

Cucumber Raita

INDIAN FUSION SELECTION

Samosas & Onion Bhajis

MARINATED CHICKEN TIKKA CURRY

Fresh Coriander

MIXED VEGETABLE BHUNA

Courgette, Aubergine & Peppers in a Spiced Curry Sauce

TURMERIC STEAM COOKED PILAU RICE

BOMBAY POTATOES

RED & YELLOW CHERRY TOMATOES, CAPSICUM & CUCUMBER SALAD

ASIAN SALAD

BAKED VANILLA CHEESECAKE

Mango Coulis Gel