## MENUS

You may choose from menu A, B or C. Lunch menus are included in your day delegate rate and may be enjoyed in your meeting room provided enough space has been allowed. (Minimum Twelve People)

## A) COLD FORK BUFFET MAIN COURSE

## Salmon and Dill Quiche

Coronation Chicken with Apricots
Honey Roasted Wiltshire Ham
Cajun Sliced Chicken Breast
Falafels with Tahini Dressing
Medditerranean Tuna Pasta
Cheddar and Red Onion Quiche
3 Main Choices
4 Salad Choices
1 Dessert Choice

## B) HOT DISHES

Fruity Lamb Tagine
served with Herb Cous Cous
Mushroom, Spinach and Leek Wellington
served with Roast Potatoes and Seasonal Vegetables
Beef Goulash
served with Basmati Rice

## Chicken Curry

served with Basmati Rice and Naan Bread
Salmon en Croute
served with Gratin Potatoes and Greens
Chickpea and Sweet Potato Curry
served with Basmati Rice and Naan Bread
Courgette, Mixed Pepper and Cannellini Bean Paella
1 Dish for under 20 people
2 Dishes for over 20 people
Plus
1 Dessert choice

## A) COLD FORK BUFFET SALADS

Green Salad with Dressing
Classic Caesar Salad
Tomato and Cucumber Salad
Vegetable Coleslaw
Italian Pasta
Pesto, Sundried Tomato, Mozzarella and Fresh Basil Mexican Mixed Bean and Tomato Salsa Salad
Herb Roasted Butternut Squash with Feta and Pine Nuts
A and B DESSERT MENU
Fresh Fruit Salad
served with Pouring Cream
Toffee Apple Crumble Tart served with Vanilla Ice Cream
Warm Chocolate Brownie
served with Vanilla Ice Cream
Seasonal Fruit Trifle
served with Chantilly Cream
Zesty Lemon Cheesecake
Panna Cotta
C) WORKING LUNCH/FINGER BUFFET

Spicy Potato Wedges
Goats Cheese and Red Onion Puffs
Pork, Sage and Onion Rolls
Crudites with Herb Mayonnaise
Nachos and Dips
Mini Quiche Fingers
Vegetable Samosas
Thai Prawn Toast

Honey and Mustard Butchers Sausages
Homemade Tomato and Herb Focaccia
Chicken Goujons with Sweet Chilli and Creme Fraiche
Pesto Chicken Skewers
Homemade Pizza Squares

6 Choices from above
(to also include Selection of Filled Sandwiches and
Fresh Fruit Basket)

