



Cold Fork Buffet

Mains

- Home Cured Gravdax with Dill Mustard Sauce
- Pork, Apricot and Pistachio Terrine
- Salmon and Smoked Trout Terrine
- Spinach, Pecan and Blue Cheese Filo Tart
- Chicken Fillets in Tarragon and Lemon Dressing
- Chinese 5 Spice Roasted Duck Breasts
- Rare Roast Local Sirloin of Beef
- Honey and Marmalade Glazed Ham

Accompaniments

- Celeriac and Beetroot Slaw with Grain mustard Mayo
- Moroccan Couscous with Harissa, Apricots and Almonds
- Greek Salad with Black Olives and Feta Cheese
- French Bean and Mangetout Salad with Hazelnut and Orange Dressing
- Italian Pasta Salad with Mi Cuit Tomatoes, Olives and Pesto
- Roasted Tomato Salad with Rosemary and Rock Salt
- Rocket and Parmesan Salad with Aged Balsamic
- Thai Spiced Noodles and Asian Greens with Radish and Sesame Chilli Dressing
- Hot Minted New Potatoes

Desserts

- Vin Santo Ice Cream with Cantucci Biscuits
- Rich Chocolate Torte sprinkled with Edible Gold Dust
- Banana Bannoffe Cheesecake
- Raspberry Pavlova Roulade with Raspberry Coulis
- Sticky Orange and Almond Cake with Rosemary Scented Syrup
- Lemon Cheesecake with Confit of Lemons and Clotted Cream Ice Cream
- Chocolate Brownie Stack with Mocha Sauce