



BUFFET FORK FOOD

Cold

Rare Sirloin of Beef with Horseradish Cream and Rocket

Corn Fed Chicken with Cos Lettuce, Parmesan, Anchovies, Ciabatta Croutons and Caesar Dressing

Butterflied Leg of Lamb marinated in Rosemary, Lemon and Garlic

Seared Duck with a Watercress, Pomegranate and Sour Dough Salad

Honey and Mustard Roasted Ham sliced and served with Home-made Piccalilli

Poached Salmon Steaks served with Asparagus and Chilled Aioli

Pea, Ricotta and Mint Tart

Butternut Squash, Chilli and Spinach Frittata

Antipasti Meat Board with a selection of cured Italian Meats

Sides

Organic New Potatoes with a Rock Salt, Cracked Black Pepper and Chive Butter

Jewelled Cous Cous with Summer Herbs, Pomegranate Seeds and Nasturtiums

Broad Bean, Pea, Feta and Mint Salad

Heritage Tomato Salad with Avocado and Burrata

Conchigliette Pasta Salad with Kalamata Olives, Basil, Cherry Tomatoes and Cucumber

Celeriac and Mustard Seed Coleslaw

Summer Green Leaf Salad

Selection of "Rudies" Breads and Salted Whipped Butter