



SAMPLE TWO COURSE HOT BUFFET

OCTOBER 2009 - END APRIL 2010

Traditional Pork Stroganoff

Pesto-crusted Salmon
with a lemon dressing

White Wine, Tarragon & Cream Chicken Breast

Morroccan Lamb Casserole

Beef and Mushrooms braised in Guinness

Venison and Pork Sausages
with a red onion marmalade

Baked Portobello Mushroom with a Herb-crust & Tomato Compote (v)

Butternut Squash, Spinach and Ricotta Lasagne (v)

Mixed Bean and Tomato Cassoulet (v)
with herb dumplings

**Mille Feuille of Aubergine, Red Pepper & Mozzarella
with a Balsamic Reduction (v)**

All served with seasonal vegetables

Treacle Tart
Apple & Sultana Crumble
Chocolate, Banana and Toffee Pie
Fruit-topped Cheesecake
Marmalade Bread & Butter Pudding
Black Cherry and Almond Tart

All served with cream or custard