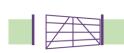
## **HOT AND COLD BUFFET**



#### **MAIN DISHES - HOT**

Vincisgrassi – an Italian pasta dish with layers of Parma ham and mushroom sauce, lasagne and Parmesan (vegetarian option without ham)

\*

Mediterranean pork casserole cooked in red wine with roasted Mediterranean vegetables (vegetarian option with beans and olives)

\*

Lamb and aubergine curry made with a selection of fresh spices and finished with coconut, cream and fresh coriander (other curries including vegetarian available)

\*

Venison casseroled with wild mushrooms and bilberries

\*

Chilli beef with avocado salsa and sour cream (vegetarian option with roasted vegetables)

\*

Braised lamb shoulder or marinated chicken with chorizo, cannellini bean and cherry tomato casserole

Chicken breast fillets with a Mediterranean style sauce of roast peppers, spring onions, garlic, sun-dried tomatoes, cherry tomatoes, white wine, basil and olives

\*

Thai Chicken curry cooked with onions, garlic, freshly roasted and ground spices and coconut milk (vegetarian Thai curry option)

\*

Seafood cooked in a sauce made from fresh tomatoes, onions, garlic, white wine, fresh basil and parsley and garnished with king prawns \*

\*

Hot roast beef rump with horseradish and mustard

\*

Salmon en croute with leeks and spinach

\*

Wild mushroom risotto with fresh herbs and freshly grated Parmesan

\*

Paella with chicken, chorizo, slow roast pork belly, vine tomato, sherry, peppers, peas, thyme, paprika, prawns

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## **HOT AND COLD BUFFET**



#### **MAIN DISHES - COLD**

Rare roast fillet of beef with creamed horseradish and mustards (please ask for quote, price will depend on overall choice)

Platter of locally smoked chicken and duck from the Black Mountain Smokery with home-made spicy redcurrant sauce\*

Salmon poached with white wine and fresh herbs and dressed with fresh vegetables, salads, lemons and prawns or dressed sides of local oak roast salmon

Platter of cold meats (beef, ham and chicken or turkey)

Home-cooked honey and mustard roast gammon

Home-made tart (e.g. caramelised red onion and Parmesan; asparagus and cream cheese; spinach, goat's cheese and pinenut; smoked bacon, onion and cheddar)

Local Charcuterie from Trealy Farm

#### **MAIN DISHES – BARBECUE**

Slow cooked shoulder of pork with white wine, sweet red onions, garlic and garden herbs

Butterflied leg of lamb marinated in garlic, rosemary, olive oil and sea salt

Slow cooked Persian spiced perfumed lamb shoulder

Whole salmon stuffed with fresh lemon and garden herbs, wrapped in a foil parcel

Home made burgers using Llanbedr beef – plain, spicy or herby

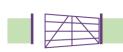
Cashell's amazing home-made sausages (variety of flavours)

Chicken thighs marinated with lemon, thyme, garlic, rosemary and olive oil

Sticky hoisin, ginger, garlic and honey pork ribs

For vegetarians - halloumi and Mediterranean vegetable skewers, home-made falafels, stuffed mushrooms with parsley, garlic butter and cashews

## **HOT AND COLD BUFFET**



## **MAIN DISHES – SALADS**

Salad nicoise with locally oak roast salmon, free range egg, green beans, olives, anchovies dressed with olive oil and fresh lemon

\*

King prawns marinated in ginger, chilli, lime, coriander, with mango, paw paw, avocado, rocket and shredded basil

\*

Locally smoked chicken Caesar salad with crisp ciabatta croutons, Parmesan and warm smoked bacon (vegetarian Caesar salad option)

\*

Thinly sliced rare herbed beef with roasted peppers, roasted red onions, vine tomatoes, rocket, dressed with olive oil and balsamic vinegar and sprinkled with Parmesan shavings

\*

Parma ham, cherry vine tomato, mozzarella and basil salad drizzled with extra virgin olive oil

\*

Locally smoked duck with watercress and spinach, citrus fruits, spring onion and toasted cashews with an oriental style dressing

## **HOT AND COLD BUFFET**



#### SALADS and HOT ACCOMPANIEMENTS.

Hot new potatoes with fresh mint or crushed with butter, chives and mint

Hot rice

Hot ric

Warm potato salad with frizzled chorizo sausage, red onions, sun-dried tomatoes and egg with a garlic, chilli and grainy mustard dressing

\*

Pasta salad with tomatoes, roast peppers, courgettes, aubergines and red onions; olives and fresh basil in a pesto dressing

\*

Baby leaf salad with hot herbed feta and thinly sliced pear, radish and courgette in herb vinaigrette with scattering of toasted pine nuts

\*

Baby spinach and rocket leaf salad with smoked bacon, croutons and Parmesan in a Caesar style dressing

Rocket, watercress and baby spinach leaves with feta, asparagus and thinly sliced fennel dressed with olive oil and balsamic glaze

\*

Mixed leaf salad with olive oil and balsamic vinegar

\*

Salad of mixed tomatoes, strips of char-grilled green peppers, olives, ciabatta croutons in a spicy dressing with fresh coriander

\*

Greek salad with vine tomatoes, cucumber, red onion, feta cheese, olives, good olive oil and fresh mint

\*

New potato salad with sour cream and chives

\*

Wild rice and basmati rice with seasoned artichokes and wild mushrooms in a lemon and parsley vinaigrette

Cous cous with roast Mediterranean vegetables and harissa style dressing

\*

Tomato, mozzarella and basil salad drizzled with olive oil and sprinkled with Maldon sea salt

Waldorf salad (celery, apple, walnuts and sultanas with lemon flavoured mayonnaise)

\*

Fennel, cucumber and avocado salad in a dill and lemon dressing

\*

Summer bean salad with broad beans, fine green beans, peas, baby courgettes, spring onion dressed with lemon mint vinaigrette

Coleslaw

2019 Like Work But Different

## **HOT AND COLD BUFFET**



#### **DESSERTS**

Chocolate roulade filled with chocolate brandy ganache and whipped cream (gluten/wheat free)

Banoffi pie

Summer fruits in Pimms jelly served with vanilla mascarpone cream

Summer pudding served with crème fraiche

Traditional sherry trifle with raspberries, strawberries and bananas

Strawberries and cream

Tiramisu

\*

Sticky toffee pudding with pecan fudge sauce served with cream

Pavlova (with available fruit eg. summer fruit or passion fruit, banana, roasted fig and lavendar)

Hazelnut meringue filled with cream and raspberries

\*

Cheesecake (Apricot, strawberry, bilberry, passion fruit and mango, Italian baked orange and ammeretti, baked lemon and ginger)

\*

Italian chocolate and ammeretti loaf with apricots and almonds

\*

Brioche and vanilla bread and butter pudding served with cream

\*

Chocolate bread and butter pudding served with cream

Vanilla pannacotta with summer fruits

\*

Exotic fresh fruit salad served with cream

\*

Traditional fruit crumble served with cream, ice cream or custard

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Tarte au citron

\*

Warm treacle tart served with thick cream

Contact us for prices

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