

Conference Buffet Menu 2020

£38.00 per person *inc VAT*

Choose any three dishes from the Main Dishes selection, three salads and three desserts. Buffet also includes coffee and petit-fours.

Main Dishes

Meats

Pot roasted chicken with mushrooms and glazed onions in red wine sauce
 Thai green chicken curry, peas and aubergines
 Stir fry chicken in black bean sauce
 Chicken tikka masala
 Slow cooked belly of pork, black pudding crumble, crackling and apple sauce
 Salted beef brisket steaks with balsamic roasted red onions
 Braised shin of beef cottage pie
 Beef Bourguignon
 Lancashire hot pot
 Chinese pepper steak
 Shoulder of lamb shepherd's pie
 Slow braised lamb shanks with feta and oven roasted vegetables
 Braised harissa spiced leg of lamb, with chickpeas and coriander
 Lamb and spinach korma

Vegetarian

Portobello mushrooms, aubergines and parmesan served with tomato and thyme sauce
 English garden vegetable lasagne
 Mixed vegetable quiche
 Paneer butter masala
 Bean cassoulet
 Thai green vegetable curry
 Aubergine and black bean stir fry
 Spinach and ricotta cannelloni
 Cauliflower, potato, pea and mint korma

Fish

Sea bass with white grapes and wine cream
 Pan fried sea bream with roasted tomato and fennel sauce
 Grilled salmon with curried sauce
 Scottish salmon with Provençal vegetables and goat cheese
 Poached salmon, orange and fennel beurre blanc
 Classic Lensbury fish pie
 Grilled hake, bourguignon garnish and red wine sauce
 Roast haddock with lemon caper butter sauce

Vegetables

Please select a type of vegetable and potato/rice to accompany your main course

Panache of herb scented root vegetables
 Roasted courgette and cherry tomatoes
 Buttered French beans
 Roasted mixed peppers
 Minted peas
 Steamed sugar snaps
 Oriental vegetables in coconut broth
 Sautéed spring cabbage with confit shallots

Potatoes/Rice

Steamed new potatoes
 Garlic roasted potatoes
 Boulangère potatoes
 Warm potato salad
 Gratin potatoes
 Cheesy mash
 Wasabi mash
 Steamed rice

Salads

Please select 3 salads:
 Roast new potatoes, spring onions bacon and blue cheese
 Carrot, raisin and walnut slaw
 Caesar salad
 Couscous and dried fruit salad
 Baby spinach, goats cheese, crispy bacon and mixed leaves.
 Tomato, feta and olive salad
 Mixed leaves, toasted pumpkin seeds, sun-blush tomatoes, fregola and balsamic vinegar
 Wild rocket, garlic croutons, parmesan shavings and extra virgin olive oil
 Glass noodle salad, baby prawns, coriander shredded vegetables and sweet chilli sauce

Desserts

Please select 3 desserts:
 Strawberry Pavlova
 Tiramisu
 Lemon tart with fresh berry compote
 Chocolate and black cherry trifle
 Raspberry and custard tart
 Mango and coconut pannacotta
 Summer pudding with clotted cream
 Chocolate tart with pistachio cream
 Fresh fruit salad
 Selection of British cheese

Coffee and petit-fours