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 Pavalova

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