



# Cold Knife and Fork Menus

## THE ELMS BUFFET

£10.20+vat

- A selection of home cooked gammon ham & continental meats
- Slices of marinated bbq chicken
- Deep filled spinach and ricotta flan
- Old English salad
- Homemade crunchy coleslaw
- Potato salad with a yoghurt and mustard dressing
- French bread with butter

## THE BIRCH BUFFET

£11.50+vat

- Torn chicken breast with a light tikka and yoghurt dressing
- Oven baked salmon fillets dressed with lime and offered with a coriander dressing
- Baked & filled bell peppers with fennel, courgette & halluomi
- Homemade caramelized red onion, rocket & goats cheese tart
- Herby pomegranate cous cous
- Tomato & spring onion salad offered with balsamic dressing
- Mixed bean salad
- A selection of fresh bread with butter

## THE ASH BUFFET

£12.50+vat

- Oak smoked salmon garnished with lemon & fresh black pepper
- Fine slices of duck offered with red currant jelly
- Slices of turkey breast-wrapped with bacon and stuffed with homemade herby stuffing
- Baby new potato, red pepper, cherry tomato & red onion skewers
- Mixed leaf salad
- Curried rice salad
- Italian bean and parsley salad
- Fresh bread selection

## THE FINEST OAK BUFFET

£18.00+vat

Using many of the counties finest ingredients

- Home cooked topside of beef with horseradish & garnished with watercress
- Poached dressed salmon
- Bay scented prawns with basil mayonnaise
- Homemade blue cheese and fig tart
- Roasted vegetables served with lightly flavoured cous cous
- Tuna and new potato nicoise
- Green bean, slow roasted tomato & leaf salad & balsamic dressing
- Water melon, feta and olive salad with fresh mint
- Spiced mango coleslaw
- Selection of fresh breads with butter and dipping oils

