

Hot Knife & Fork Buffet

Sample Meat Options

Selection of local sausages with a red onion & thyme gravy
Somerset pork, apple and cider casserole
Garlic infused chicken breast wrapped in smoked bacon
Mixed game and juniper berry casserole
Green Thai chicken curry
Beef, ale and mushroom stew
Chicken, spicy chorizo and butterbean casserole
Confit of duck cassoulet
Shepherd's pie

Sample Fish Options

Baked salmon fillet wrapped in Parma ham
Traditional fish pie with lemon, pea & smoked Applewood cheese
Seafood kebabs with a sweet chilli and lime marinade
Haddock fillet with a lemon, black olive & pine nut crust
Red Thai prawn, butternut squash and mango curry
Smoked salmon, asparagus and Parmesan risotto

Vegetarian Options

Moroccan chickpea, lentil and spinach stew
Mediterranean vegetable lasagne
Penne pasta with home-made creamy pesto and olives
Roasted vegetable kebabs in a rosemary & garlic marinade
Wild mushroom & stilton risotto drizzled with walnut oil

Side Dish Options

Buttered new potatoes
Rosemary & garlic roasted new potatoes
Creamy mashed potatoes
Basmati or Coconut rice
Sage-roasted root vegetables
Braised cabbage with thyme & smoked bacon
Mediterranean vegetables in a garlic & tomato sauce
Five-spiced red cabbage
Green herb salad with a vinaigrette dressing

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Desserts

Chocolate & fudge brownie with double cream
White chocolate & raspberry cheesecake
Dark chocolate and ginger tart
Meringue filled with fresh fruit and a passion fruit coulis
Apple and blackberry crumble
Pear, plum & pistachio tart with crème farouche
Tangy lemon & lime tart
Apple & cinnamon pie with vanilla custard
Local cheese selection with chutney & biscuits