

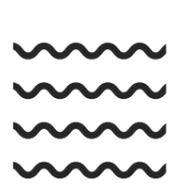


Hot and Cold Buffets

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One of our most popular dining options, a buffet layout maintains an air of casualness about dining whilst offering a wide choice of food for your guests. Ideal for small or large parties. We can offer a variety of table setting options.

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Riverman's Choice

£13.50 + VAT

Menu 1

Fresh pork pie served with free range hardboiled egg
Wedges of mature Cheddar cheese & creamy Cornish brie
Pickled onions
Sweet Branston pickle
Coleslaw
Hunks of fresh bread & butter

Menu 2

Sliced gammon ham with wholegrain mustard
Roasted BBQ chicken pieces
Pickles
Coleslaw
Mixed leafy salad with vine tomatoes & cucumber
Hunks of fresh bread & butter

Add a Dessert to the menu above for £5.60 + VAT

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Helmsman's Choice

Menu 1

£16.10 + VAT

Menu 2

£18.20 + VAT

Menu 1

Honey roasted gammon ham with Dijon mustard
Coronation chicken

Served with:

Mixed leafy salad with crispy croutons
Tomato & cucumber salad
Hot new potatoes
Fresh bread and butter

Add a Dessert to the menu above for £5.60 + VAT

Menu 2

Breast of chicken in lime & coriander
Baked salmon fillet, marinated in fresh herbs and lemon, dressed with prawns
Roasted Mediterranean vegetable tart

Served with:

Hot new potatoes
Caesar salad
On the vine tomatoes & red onion salad
Fresh bread and butter

Hot and Cold Buffets

A truly indulgent buffet, either the King's or Queen's Feast will match even the largest appetite. Freshly prepared by our chefs, this is a perfect match for weddings, corporate entertainment or family gatherings.

The Queen's Feast **£28.00** + VAT

Whole decorated poached salmon, garnished with king prawns, served with dill mayonnaise
Rosettes of smoked salmon and lemon wedges
Smoked mackerel with horseradish sauce
Chicken breast sliced and served in a tarragon cream sauce
Caramelised red onion & goats cheese filo tart

Served with:

Melon, tomato & cucumber salad
Mixed green salad
Pesto pasta with olives
Hot buttered baby potatoes
Fresh wholemeal and white breads and butter

Desserts:

Platter of fresh fruits & berries with a berry coulis
Chocolate and orange mousse

Although served in a buffet style, our hot buffet menus have been carefully chosen to offer a mixture of hearty food, cooked to perfection by our chefs and served by professional waiting staff. A firm favourite for anyone hosting a party during cooler months but perfect for any occasion or time of year.

The King's Feast **£29.00** + VAT

Gammon and turkey are carved at the buffet table

Oven baked gammon ham, studded with cloves and cooked in honey & mustard
Crown of roast turkey, served with sage stuffing and cranberry sauce
Roasted topside of Scottish beef, sliced and served pink
Spinach and feta cheese pie

Served with:

Wild rice salad with peppers, onions, sweetcorn & herbs
On the vine tomatoes with red onions and green grapes
Mixed green salad
Hot buttered baby potatoes
Fresh wholemeal and white breads and butter

Desserts:

Chocolate torte with crushed raspberries
Dutch apple tart with honey & lemon cream

Princess Buffet **£18.00** + VAT

Add a Dessert to the Princess Buffet for £5.60 + VAT

Pork steaks in a caramelised creamy apple sauce
Slices of chicken breast, sautéed chestnut mushrooms, sage & a rich sauvignon blanc sauce
Hot new potatoes
Seasonal vegetables
Fresh bread and butter

or

Beef in ale, red onions & wild thyme
Chicken in a tarragon cream sauce
Hot new potatoes
Seasonal vegetables
Fresh bread and butter

or

Fresh salmon in a parsley & caper sauce
Pork with mushrooms & lardons of smoked bacon in an Armagnac sauce
Hot new potatoes
Seasonal vegetables
Fresh bread and butter