

## Buffet menu options

- Canape reception : A choice of 5 of the following canapé:
  - Mini Yorkshire pudding, rare tail fillet & horseradish crème fraiche
  - Truffle, scallion & old Winchester risotto balls
  - Smoked salmon & caper straws
  - Creamed Ellie's goats cheese, sable & red onion marmalade
  - Smoked haddock & course grain mustard beignet
  - Curried carrot pannacotta, cumin lavoche & pineapple pickle
  - Ashmore choux buns, cauliflower mousse
  - Twineham Grange crackling, beetroot pannacotta
  - Pressed ham hock, soft boiled quail egg
  - Roast pepper & dammer cheese tarte tatin

***£ 12.50 per person***

Please add £ 1.50 for each additional canapé

- Assorted sandwiches
  - Ham with apple & vanilla chutney
  - Home cured salt beef with celeriac remoulade
  - Smoked Scottish salmon with chive cream cheese & cucumber relish
  - Ashmore farmhouse cheese & red onion marmalade

***£ 12.50 per person***

- Finger buffet menu : A choice of 5 of the following :
  - Rilette of pork belly or duck leg, Asian spices wrapped in filo pastry
  - King prawns & aioli
  - Red pepper & Dammer cheese tarte tatin
  - Mini Dexter beef burgers
  - Bruschetta of marinated lamb & Merguez sausage
  - Smoked salmon & crab parcels
  - Raised chicken & ham pie
  - Mini baked potatoes topped with Ashmore & scallions
  - Onion bhaji

***£ 12.50 per person***

- Sit down table buffet

### **Starter (table service)**

Rillette of pork belly, asian spices wrapped in filo pastry  
Dover caught crab beignet -- Onion bhajis  
Beetroot marinated trout, celeriac remoulade  
Red pepper tarte tatin -- smoked salmon & caper straws

### **Main course (hot fork)**

Choice of 3:

Roast sirloin of Chilton farm beef  
Cold whole poached salmon  
Game pie in hot water pastry (seasonal)  
Beef stroganoff  
Ragout of chicken & wild mushroom  
Raised veal & ham pie in a hot water pastry  
Tuna nicoise

Plus

Mini baked potatoes, topped with Ashmore & scallions -- Celeriac remoulade  
Beetroot, orange & scallion salad -- Walmestone tomato & basil salad  
Wild rice & seasonal vegetables -- Portobello mushroom a la grecque  
New potatoes -- Green salad  
Home made bread rolls

### **Dessert**

Caramelised lemon tart, raspberry sauce  
Or  
Dark chocolate Marquise, confit orange  
Or  
Seasonal fruit & vanilla pavlova

**2 Courses £ 22.50 / 3 course £ 29.50 per person**

Please note that for tables of 10 or more a 12.5% service charge will be added

**SAMPLE MENU ONLY** Please call 01304873410 to discuss individual menu options