

# **FINGER BUFFET MENUS - 2008**

## **MENU 1 £9.95 PER PERSON**

Vegetable Spring Rolls

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Chicken Tikka

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Individual Cheese and Onion Tartlets

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Deep Fried Potato Wedges served with a Selection of Dips

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Freshly Cut Sandwiches on White and Brown Bread

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Vegetable Samosas

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Various Hot Pizza Triangles

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Hot Sausage Rolls

**FINGER BUFFET MENU 2    £13.50 PER PERSON**

Chicken Tikka  
Deep Fried Goujons of Plaice with Tartare Sauce  
Mushroom Bouchees  
Prawn Bouchees  
Scotch Eggs  
Selection of Cocktail Sandwiches  
Cheese and Pineapple  
Thai Crabcakes  
Pizza Triangles  
Deep Fried Potato Wedges with Various Dips  
Individual Quiche Lorraine  
Vegetable Samosas

**FINGER BUFFET MENU 3    £16.00 PER PERSON**

Prawn Bouchees  
Chicken Tikka  
Deep Fried Scampi with Tartare Sauce  
Breaded Mushrooms with Parmesan  
Spring Rolls  
Cheese and Pineapple  
Pizza Triangles  
Individual Cheese and Onion Tartlets  
King Prawns in Filo Pastry  
Deep Fried Potato Wedges with Various Dips  
Vegetable Samosas

**FINGER BUFFET MENU 4    £18.50 PER PERSON**

Deep Fried Scampi with Tartare Sauce  
Cocktail Sausages  
Chicken Tikka  
Prawn Bouchees  
Pate en Croute  
Prawn Toasts  
Smoked Salmon Roulade  
Selection of Freshly Cut Sandwiches  
Breaded Mushrooms with Parmesan  
Individual Quiche Lorraine  
Selection of Crudities with Dips  
Pizza Triangles  
Scotch Eggs  
King Prawns in Filo Pastry  
Deep Fried Potato Wedges with Various Dips  
Beef Koftas

To include a dessert and coffee, e.g. Fresh Fruit Salad and Coffee  
add £4.00 to the menu of your choice.

Alternative Sweets: Profiteroles, Fruits of the Forest Gateau or  
Lemon and Lime Syllabub

## **CARVED MEAT BUFFET BANQUETS**

### **CARVED MEAT BUFFET MENU 5      £24.50 PER PERSON**

Chicken Liver Pârfait with Plum Chutney & Melba Toast  
Fan of Melon with a Berry Compote  
Fresh Cream of Tomato & Basil Soup

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Sliced Ham, Beef and Turkey  
Baked Jacket Potatoes with Butter  
Selection of Seasonal Salads  
Tomato \* Cucumber \* Pasta \* Waldorf \* Coleslaw \* Nicoise \* Potato

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Fresh Fruit Salad with Devonshire Clotted Cream  
Profiteroles filled with Crème Chantilly and served with a Hot Belgian Chocolate Sauce

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Coffee and Mints

### **CARVED MEAT BUFFET MENU 6      £27.00 PER PERSON**

Rosette of Melon & Passion Fruit Sorbet  
Classic Prawn Cocktail served with Brown Bread  
Fresh Cream of Tomato & Basil Soup

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Decorated Totnes Ham on the Bone  
Prime Rare Roast Sirloin of Beef  
Devonshire Turkey  
Medallions of Poached Salmon  
Selection of Seasonal Salads  
Tomato \* Cucumber \* Pasta \* Waldorf \* Coleslaw \* Nicoise \* Potato  
Parsley New Potatoes

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Fresh Fruit Salad with Devonshire Clotted Cream  
Fresh Strawberry Gateau served with Devonshire Cream  
Apple Pie served with Clotted Cream

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Coffee and Mints

**HOT AND COLD BUFFET MENU 7    £27.50 PER PERSON**

Assiette of Salmon  
Wild Mushroom & Asparagus Terrine with a Red Pepper Coulis  
Fan of Melon with Peppered Strawberries  
Homemade Cream of Mushroom & Port Soup

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Seafood Mornay  
Curried Chicken with Wild Rice  
Beef Stroganoff  
Turkey a la King  
Selection of Seasonal Salads  
Cucumber \* Tomato \* Pasta \* Waldorf \* Coleslaw \* Nicoise \* Potato  
Parsley New Potatoes

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Meringue Vacherins with Fresh Cream  
Black Forest Gateau  
Selection of Local Cheeses with Biscuits

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Coffee and Mints

**DECORATED CARVED MEAT BUFFET 8    £30.50 PER PERSON**

Prawn and Avocado Gateau  
Quenelles of Melon with Strawberry and Kiwi with a Mango Sauce  
Duck Liver Pârfait with Kumquat Chutney and Melba Toast  
Fresh Cream of Tomato Soup

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Decorated Salmon Mayonnaise  
Decorated Prime Rare Roast Sirloin of Scott's Beef  
Decorated Devonshire Turkey  
Decorated Totnes Ham on the Bone  
Assorted Continental Salami's  
Selection of Seasonal Salads  
Tomato\* Cucumber \* Waldorf \* Coleslaw \* Nicoise \* Potato  
Parsley New Potatoes

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Strawberry and White Chocolate Cheesecake  
Cream filled Coffee Profiteroles  
Vanilla Crème Brûlée  
Chocolate Truffle Cake  
Assorted Cheeses with Biscuits and Celery

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Coffee with Mints

## **HOT BANQUETS**

### **MENU A   £24.00**

Chef's homemade Tomato and Basil Soup

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Honey and Orange Glazed Loin of Pork  
Served with Apple Puree, Thyme Stuffing and  
Cider Jus

Selection of fresh Vegetables and Potatoes

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Cream Filled Profiteroles Coated with a  
Hot Belgian Chocolate Sauce

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Fresh Filtered Coffee and Mints

### **MENU B   £25.00**

Classic Prawn Cocktail  
Served with Brown Bread and Butter

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Freshly Roasted Devonshire Turkey  
Accompanied with Bacon and Chipolata Roll,  
Fresh Cranberry Sauce and Sherry Jus

Selection of fresh Vegetables and Potatoes

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Vacherin of Meringue with Fresh Cream  
And Raspberries

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Fresh Filtered Coffee and Mints

**MENU C    £26.00**

Chef's Homemade Cream of Leek and Potato Soup  
With a Hint of Nutmeg

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Oven Roasted Crediton Chicken Breast  
Served with Bacon and Chipolata Roll, Thyme Stuffing,  
Natural Pan Gravy

Selection of fresh Vegetables and Potatoes

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Choux Swans filled with Fresh Cream and  
Strawberries finished with a Duo of Coulis

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Fresh Filtered Coffee and Mints

**MENU D    £27.00**

Smooth Chicken Liver and Brandy Parfait  
Plum Chutney and Melba Toast

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Herb Roasted Rump of Lamb  
Served with Baked tomato and Fine Beans,  
Rosemary Jus

Selection of fresh Vegetables and Potatoes

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Strawberry and White Chocolate Cheesecake  
Served with a Vanilla sauce

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Fresh Filtered Coffee and Mints

**MENU E**    £28.00

Fan of Chilled Melon  
Berry Compote and Mango Coulis

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Prime Roasted Sirloin of Devon Beef  
Accompanied with a Yorkshire Pudding and  
Natural Pan Gravy

Selection of fresh Vegetables and Potatoes

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Rich Belgian Chocolate Mousse  
With Coffee Bean Sauce

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Fresh Filtered Coffee and Mints

**MENU F**    £29.00

Smoked Salmon Roulade with Prawns  
Dressed with Picked Leaves and a Citrus and Dill Dressing

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Chef's Homemade Asparagus and Almond Soup

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Oven Roasted Breast of Crediton Chicken  
Served with a Red Wine, Bacon and  
Shallot Sauce

Selection of fresh Vegetables and Potatoes

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Vanilla Crème Brûlée  
Served with Shortbread Biscuit

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Fresh Filtered Coffee and Mints

**MENU G**    £30.00

Quenelles of Melon Wrapped in Parma Ham  
Drizzled with a Mango and Black Pepper Coulis

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Chef's Homemade Tomato and Basil Soup

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Supreme of Chicken Stuffed with a Spinach Mousse  
Finished with a Wild Mushroom and Madeira Sauce

Selection of fresh Vegetables and Potatoes

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Black Forrest Gateau with Clotted Cream

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Fresh Filtered Coffee and Mints

**MENU H**    £32.00

Duck Liver and Orange Parfait  
Kumquat Chutney and Melba Toast

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Chef's Homemade Wild Mushroom and Port Soup

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Rosemary and Garlic Roasted Loin of Lamb  
Served with Pomme Fondant Potato and a Redcurrant and Mint Sauce

Selection of fresh Vegetables and Potatoes

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Trio of Chocolate Terrine  
With a Vanilla Bean Sauce

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Fresh Filtered Coffee and Mints

**MENU I**    £33.00

Chef's Homemade Broccoli and Brie Soup

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Poached Fillet of Plaice stuffed with a Mushroom Mousse  
Coated with a White Wine and Chive Cream Sauce

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Pan Fried Supreme of Chicken  
Served with Asparagus Spears and a Truffle and Madeira Sauce

Selection of fresh Vegetables and Potatoes

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Mixed Berry Vacherin with Fresh Cream  
and Raspberry Coulis

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Fresh Filtered Coffee and Mints

**MENU J**    £34.00

Chef's Homemade Cherry Tomato and Basil Soup

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Medallion of Salmon with Poached Leeks  
Coated with a Saffron Cream

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Herb Crusted Best End of Lamb  
Ratatouille stuffed Tomato, Rosemary and Redcurrant Sauce

Selection of fresh Vegetables and Potatoes

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Crisp Brandy Snap Basket filled with Fresh Fruit  
and Vanilla Ice Cream

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Fresh Filtered Coffee and Mints

**MENU K    £34.50**

Chicken, Asparagus and Wild Mushroom Terrine  
Served with a Red Pepper Coulis

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Poached Fillet of Torbay Sole filled with Baby Leaf Spinach  
coated with a Prawn and Brandy Cream

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Prime Roasted Sirloin of Devon Beef  
Served with a Rioja Wine, Bacon and Shallot Sauce

Selection of fresh Vegetables and Potatoes

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Vanilla Pannacotta with Fresh Raspberries

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Fresh Filtered Coffee and Mints

**MENU L    £35.00**

Salmon and Prawn Terrine  
Lemon and Chervil infused Oil

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Chef's Homemade Asparagus and Brie Soup

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Supreme of Chicken stuffed with a Spinach and Basil Mousse  
served with a Wild Mushroom and Rioja Wine Sauce

Selection of fresh Vegetables and Potatoes

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Chocolate Marquis  
Orange and Brandy Sauce

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Fresh Filtered Coffee and Mints

**MENU M**    £36.00

Chef's Homemade Cherry Tomato and Basil Soup  
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Poached Fillet of Torbay Sole filled with Asparagus  
coated with a Saffron and Sherry Cream Sauce

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Fillet of Devon Beef Rossini  
(Prime Fillet topped with Pate Foie Gras served  
on a Buttered Croute finished with a Truffle and  
Madeira Glaze)

Selection of fresh Vegetables and Potatoes

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Fresh Strawberries served in a Tuile Basket with Clotted Cream

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Fresh Filtered Coffee and Mints

**MENU N**    £37.00

Salmon and Sole Terrine  
Lime and Dill Dressing

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Chef' Homemade Cream of Leek and Potato Soup  
with a hint of Nutmeg

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Individual Fillet of Beef Wellington  
With Watercress and Red Wine Sauce

Selection of fresh Vegetables and Potatoes

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Rich Chocolate Truffle Cake

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Fresh Filtered Coffee and Mints

**MENU O £38.00**

Trio of Duck Terrine  
(Duck Foie Gras, Duck Liver and Duck Confit)  
Red Onion Marmalade and Toasted Brioche

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Poached Fillet of Torbay Sole with a Lobster Mousse  
Champagne Cream

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White Bean and Truffle Oil Soup

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Pan Roasted Trio of Fillets  
Served with a Green, Pink Peppercorn  
and Brandy Sauce

Selection of fresh Vegetables and Potatoes

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Iced Chocolate and Honeycomb Parfait  
Milk Chocolate Sauce

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Fresh Filtered Coffee and Mints