

BUFFET MENU



Farfalle Rustica

(Pasta tossed with Mushrooms, Bacon and a Creamy Red Wine sauce)

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Cream of Pea Soup with Mint and Yoghurt

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From the Buffet

A Selection of Mixed Antipasto and Salads with appropriate dressing

A Roast Leg of Lamb

Grilled Tuna with black Pepper and Sour Sweet Onions

Mignons of Beef Fillet with Chicken Livers and Port Wine Jus

Pork Casserole with mixed Peppers and Paprika

Three Bean Ragout

Accompanied By

Vegetables in Season, New Parsley Potatoes

~ ~ ~

Savarin of Fruit

BUFFET MENU



Chicken and Mango Salad with juniper Vinaigrette

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Cream of Pumpkin and Parma Ham

~ ~ ~

From the Buffet

A selection of Mixed Antipasto and Cold Cuts

Fillet of Perch with Lemon Butter and roasted flaked Almonds

Grilled Lamb Chops with Aubergines, Tomato Concasse and Black Olive jus

Chicken Cacciatore

Mushroom Strudel with Garlic Mayonnaise

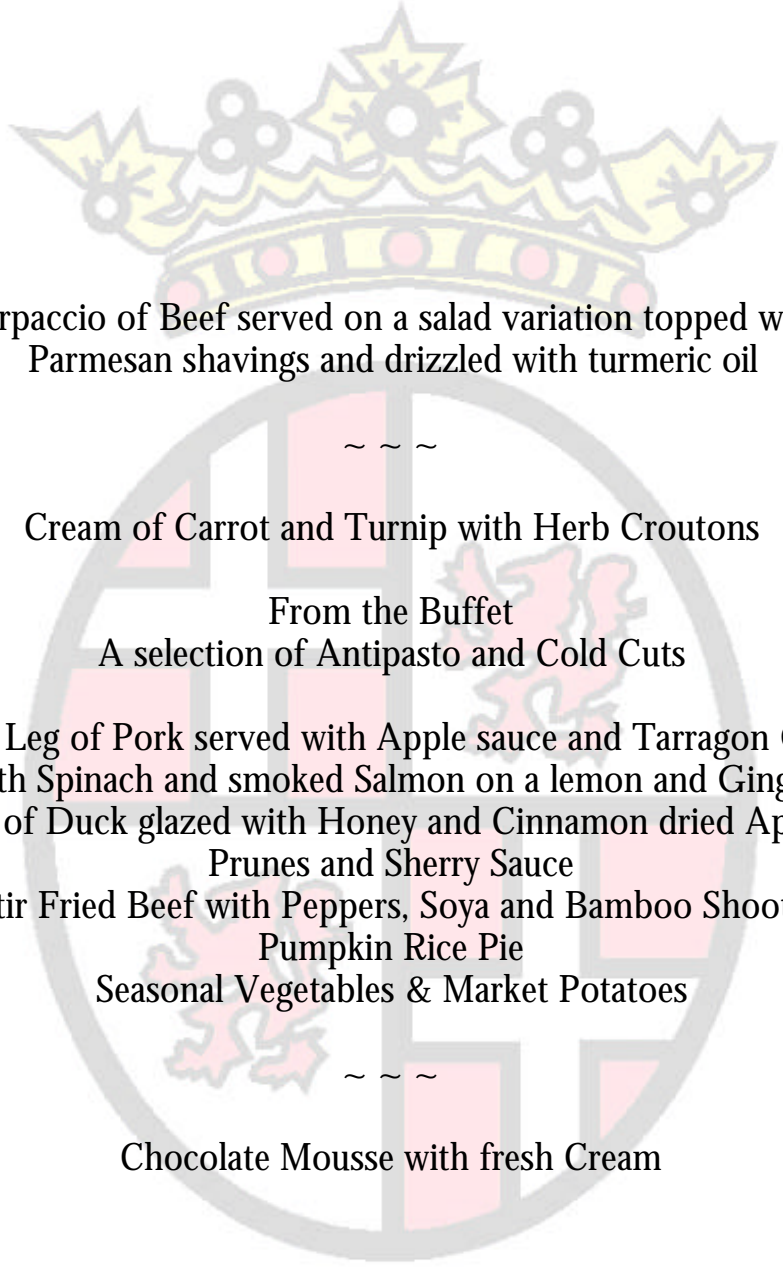
Accompanied By

Seasonal Vegetables & Potatoes

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Lemon Cheese Cake with a Strawberry Coulis

BUFFET MENU



Carpaccio of Beef served on a salad variation topped with
Parmesan shavings and drizzled with turmeric oil

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Cream of Carrot and Turnip with Herb Croutons

From the Buffet

A selection of Antipasto and Cold Cuts

Roast Leg of Pork served with Apple sauce and Tarragon Gravy
Sole Fillet with Spinach and smoked Salmon on a lemon and Ginger Sauce and
Breast of Duck glazed with Honey and Cinnamon dried Apricots,
Prunes and Sherry Sauce
Stir Fried Beef with Peppers, Soya and Bamboo Shoots
Pumpkin Rice Pie
Seasonal Vegetables & Market Potatoes

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Chocolate Mousse with fresh Cream

HEALTH BUFFET



Steamed Chicken with a lemon & Rosemarie dressing

Grilled Fillet of Beef

Poached Dentici with a tomato & caper salsa

Broad beans in Garlic

Tomato, Onion & Capers salad

Thyme grilled Vegetables

Vegetable Couscous

Beetroot with grilled sesame seeds

3 leaf salad

Coleslaw with French dressing

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Edam Cheese

Cuts of fresh fruit

Dried fruit

Assorted Nuts