



## **Buffet Menu**

*Includes Artisan Breads, Deli Counter and Salads*

*Choose from:*

**3 hot & 2 dessert**

**4 hot & 3 dessert**

**5 hot & 4 dessert**

*(Pricing available on request)*

### **Artisan Breads & Deli Counter**

Mixed Breads, Deli Counter, Cheese Board, Charcuterie board, Pickles

### **Salads**

*Select three salads*

Roasted Beets, Orange and Coriander

Roasted Squash, Balsamic Onion, Goats Cheese

Heritage Tomato, Bocacinni

Potato, Honey & Mustard Dressing

Cesar Wedge Salad

Traditional Coleslaw

Morroacan Cous Cous, Apricot, Sultanas

Greek Salad

Mixed Leaf Salad

Quinoa, Avocado salad

## Hot Selection

Choose from 3 hot & 2 desserts, 4 hot & 3 desserts or 5 hot & 4 desserts

### FISH

Herb Crusted Salmon, Creamed Leeks

Seabass, Roasted Fennel, Dill Butter Sauce

Cornish Fish Pie

Panko Breaded Cod, Pea Purée, Tartar Sauce

Prawn Thai Curry, Jasmine Rice

Smoke Haddock Rarebit, Cider Butter Sauce

### MEAT

Slow Roasted Glazed Belly of Pork

Lamb Tagine, Cous Cous

Chicken Korma, Jasmine rice

Chicken Breast, Wild Mushroom, Bacon Jus, Savoy Cabbage

Traditional Beef Cottage Pie

Rump of Lamb Tarragon, Tomato Sauce *(supplement £6)*

Slow Cooked Beef Blade, Horse Radish Mash *(supplement £4)*

### VEGETARIAN

Gnocchi, Wild Mushrooms, Parmesan

Spinach Ricotta Ravioli, Napolitana Sauce

Vegetable Chickpea Tagine, Cous Cous

Singapore Noodles, Chilli Tofu

Red Onion Tarte Tatin, Crumbed Goats Cheese *(supplement £3)*

Vegetable Parmigiana

### DESSERTS

Cheese Board, Chutney *(supplement £4)*

Apple, Blackberry Crumble, Custard

Rice Pudding, Fruit Compote

Chocolate Mousse

Mango Passion Fruit Delice

Seasonal Fruit Tart

Toffee Cheesecake



## **Finger Buffet Menu 2023**

*Select **five** choices from the dishes below*

### **Hot Options**

Bang Bang Chicken

Vegetable Spring Roll (ve)

Salmon Fish Cakes, Tarragon Mayonnaise

Selection of Individual Vegetarian Quiches (v)

Beef Sliders, Brioche Rolls

Centurion Sausage Roll, Red Onion Marmalade

Fish Goujons, Chips, Tartar Sauce

Grilled Haloumi & Pepper Skewers (v)

Pizza Selection

Vegetable Samosa (ve)

Cajun Wedges, Sour Cream (v)

Chipolatas, Honey & Mustard Glaze

Vegetable Curry, Pilaf Rice Bowls (ve)

Chili Con Carne, Rice Tortilla Chip Bowls

Mushroom Arancini, Black Garlic Ketchup (v)

### **Cold**

Chicken Caesar bowls

Crudités with Dips (ve)

Selection of Finger Sandwiches (v)

Prawn Cocktail Shots

Smoked Salmon Bagels

Ham Hock Rillettes, Crusty Sourdough

Cheese Plate, Biscuits, Chutney (v)

Bocconcini, Marinated Tomatoes, Pesto, Skewers (v)

Gala Pies, Burnt Apple & Pear Purée

### **Desserts**

Lemon Tartlet

Raspberry trifle

Chocolate choux

Mango cheesecake



## AFTERNOON TEA

### Selection of Sandwiches

- Ham Hock & Piccalilli Mayo in a Mini Brioche Bun
- Smoked Salmon, Dill Cream Cheese, Pickled Cucumber on Brown Bread
- Costal Cheddar & Plum Chutney on Brown Bread
- Roasted Beef & Celeriac Remoulade on White Bread
- Curried Egg Mayo & Coriander Cress on White Bread

### Freshly Baked Scones

- Classic Centurion Scones
- Strawberry Preserve & Cornish Clotted Cream

### Patisserie Selection

- Chocolate Orange Mousse
- Pear Tartlet
- Pumpkin Cheesecake
- Red Velvet Cake

12.5% discretionary service charge will be added to your bill.  
 Allergens: If you have a food or drink allergy or intolerance please advise staff before ordering. We take as much care as possible to avoid contamination, however all food is prepared in our kitchen where nuts, gluten and other allergens are present, - some dishes may not be suitable for those with *severe* allergies.



## LOOSE LEAF TEA

### The Centurion Blend

A balanced medium-strength cup with a dark chestnut hue, fruity muscatel aroma and a light, malty flavour.

### ARMOMATIC BLACK

#### LAPSANG SOUCHONG

The colour of dark chocolate with a sweetly strong aroma. A full, rounded taste and a long, smoky finish.

### BLACK TROPICAL

A mahogany cup with a spicy taste and an exotic aroma of papaya and coconut

### STRAWBERRY & MANGO

A bright red cup capturing the sweet and sour notes of mango & strawberry, with a lingering finish of sweet honey.

### WILD CHERRY

Deep mahogany colour, a fruity aroma, and a slightly tart finish. A full-bodied tea with an intense cherry taste.

### ROOIBOS

#### ROOIBOS TIRAMISU

A bright copper cup with a sugary cocoa aroma, tastes of nuts, chocolate, and coffee with a sweet and lasting finish.

### FRUITY TISANE

#### HIBISCUS RED BERRIES

Deep red in colour with a floral, fruity aroma. A balance of sweet and sour notes with a tangy finish.

### AROMATIC GREEN

#### JASMINE BLOSSOM

A light honey-yellow cup with the aroma of fragrant jasmine. Sweet with a lasting floral finish.

### ELDERFLOWER & LEMON

A green-yellow cup with a citrus aroma. Lemony finish and the sweet taste of elderberry.

### OO LONG

#### MILK OOLONG

A golden-brown cup with a floral, orchid-like aroma and sweet, lingering finish.

