



# Buffets

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## Mains

Loch salmon fillet butter seared with lime, ginger and garlic, dill dressed pickled cucumber ribbons, light chilli and parsley soured cream

Slow poached chicken breast, aromatic Kashmiri spices, red mountain dates, spring onions and roasted red pepper yoghurt sauce

Flash roasted Sirloin of beef with smoked sea salt and cracked pepper, vine cherry tomato compote, baby watercress and charred shallots, warm pink peppercorn Bearnaise

Slow baked aubergine confit filled with roasted tomato, pumpkin seeds and banana shallots, herb and St. Bartholomew crust, and tarragon essence (V)

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## Accompaniments

Baby new potatoes glazed with chive and lemon butter

Griddled courgettes, peppers and chicory with toasted pine kernels, basil dressing and balsamic syrup

Wilted greens and hispi with spiced chickpeas, edamame beans and sesame seed dressing

Crisp gem lettuce, tomato bread croutons, roast garlic and herb dressing and parmesan flakes

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## Desserts

Tangy lemon tart with orange curd crème fraiche and fudge shavings

Giant pavlovas, vanilla bean dairy cream, seasonal fruits and berries, macaron pieces

Rich dark chocolate Marquis, espresso laced sponge, jaffa orange jelly and freeze-dried raspberry pieces



## *Cheese*

Creamy Oxford Blue cheese, Local Soft Bix and Sinodun hill, College White and smoked Applewood, apple chutney, crusty bread and crackers, semi dried fruits and celery

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## *Coffee*

High roast Arabica coffee, select teas and infusions

Giant glasses of jewelled meringues, baby short breads and clotted cream fudge