

RAYWADE CATERING

Gourmet Buffet Menu

£26.00 per person

Chicken Liver and Pistachio Mousse with Red Onion Marmalade & Melba Toast

Or

Carpaccio of Tuna with Sesame and Chilli Crust, Rocket Salad
and a Mango and Coriander Salsa



Wholegrain Mustard and Garlic Roast Sirloin of Local Beef

Oven Baked Salmon Fillet with a Pesto Crust and Lemon mayonnaise

Rump of Lamb, stuffed with Mint and Pine nuts, served on Fruity Cous Cous

Stuffed Red Peppers with a Slow Roast Tomato, Sweet Potato and Parmesan Crust

A Selection of Salads, Potatoes and Bread



Dark & White Chocolate Mousse served with a Cognac Cream

Fresh Raspberry Creme Brulee

A Platter of Fresh Fruits with Honeyed Marscapone

Whole Brie de Meaux with Grapes and Rye Bread



Tea & Coffee with Creamy Fudge or Mints - £2.00 per person

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Traditional Country Buffet

£26.00 per person

Presented in a sumptuous display with staff to assist and serve your guests.

Our own recipe Smoked Salmon Pate with Watercress Salad
and Dill Creme Fraiche

Or

Fine, Aged Serrano Ham with Galia Melon



Roast Sirloin of local Beef (both rare and well done)
served with creamed Horseradish

An impressive Whole Dressed Fresh Salmon with King Prawns, Smoked
Salmon, Dressed Crab and other available fresh seafood

Breast of Corn Fed Chicken roast with Lemon Zest, Fresh Herbs and Garlic

Home Cooked Ham with a Dijon Mustard and Marmalade Glaze

Filo Wellington of Leaf Spinach, Sweet Peppers, Mushrooms, Walnuts and
Fet~ Cheese

A choice from the Salad Selection

Hot new Potatoes with Butter and Parsley

A selection of Country Breads



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Roulade of Strawberries with Cointreau Cream and Raspberry Coulis

Mango and Marscapone Cheesecake

Profiteroles filled with Tia Maria Pastry Cream, Served
with Belgian Chocolate Sauce

Fresh Raspberries in Moscato Wine Jelly

Yorkshire Blue, Swaledale and Brie de Meaux with Grapes, Celery and Biscuits

Tea & Coffee with Mints or Truffles - £2.00 per person