

Buffet Chefs Table Grill menu 1 - May 16

Starter

Vegetable antipasti	
Chef's market soup	Cereals, Milk, Sesame , Soya
Oil Olive Pomace - 5ltr	
Dressing House - 3.5ltr	Mustard , Sulphur
Tomato and basil	
Classic caesar salad - Starter	Cereals, Eggs, Fish , Garlic, Milk, Mustard
Mixed Prep Leaves - 1kg	
Vinegar Vincotto Original 500ml - ea	Sulphur
Cold water prawns with marie rose sauce	Celery, Crustacea, Eggs, Mustard
Mackerel escabeche	Celery, Fish , Sulphur
Smoked salmon platters with lemon, and horseradish cream	Eggs, Fish , Milk, Mustard , Sulphur
Cured meats with pickles	Cereals, Milk, Nuts
Selection of pates and terrines	Cereals, Eggs, Garlic, Milk, Sulphur
Crusty bread, olive oil and balsamic	
Home Made Coleslaw - 5kg	Eggs, Mustard

Main Course

Fillet of Hake, tomato and herb cream sauce	Fish , Garlic, Milk, Sulphur
Roast potatoes and minted potatoes	
Braised savoy cabbage - 1kg	Celery, Garlic
Spit roast pousin	
Roast carrots and parsnip glazed in honey - 1kg	Milk, Sulphur
Vegetable tortellini, butternut squash espuma	Celery, Garlic, Milk
Beef Rump Steak 4oz - ea	
Pork Loin Steaks 170g - ea	
Local lamb cutlets	Cereals, Eggs, Garlic, Milk, Soya , Sulphur
Brasied Lamb Shoulder - 15kg	Celery, Garlic, Sulphur
Braised ox cheeks in red wine - 30each	Celery, Garlic, Sulphur
Ratatouille - 2.5kg	Garlic

Dessert

Local cheeses with fruit bread and wheat wafers - buffet	Cereals, Milk, Mustard , Nuts , Sesame
Homemade Christmas pudding, Cranberries, Brandy Sauce, Vanilla	Cereals, Eggs, Milk, Soya , Sulphur
Butter	
Vanilla pod panna cotta, tropical sorbet, fresh fruit salsa	Milk, Sulphur
Sticky toffee pudding, sugared pecans, sticky toffee sauce	Cereals, Eggs, Milk, Nuts , Sulphur
Ice creams, Hazelnut Orange Tuille	Cereals, Eggs, Milk, Nuts , Sesame , Sulphur

Reminder: IT IS YOUR RESPONSIBILITY TO CHECK THAT ALLERGEN DETAILS HAVE BEEN CORRECTLY AND APPROPRIATELY APPLIED TO THE INFORMATION DISPLAYED IN THIS REPORT

