

## Buffet Menu Two

Selection of Charcuterie with Olives, Roasted Peppers  
and Parmesan  
Char-Grilled Chicken Caesar Salad with Garlic Croutons  
& Silver Anchovies  
Flaked Duck Confit with Roasted Garlic, Beetroot and Pine Nuts  
Pork & Parma Ham Terrine with Onion Chutney & Cornichons  
Black Treacle Cured Salmon, Dill Marinated Cucumber and  
Crème Fraiche  
Charred and Cooled Salmon  
Chilled Tiger Prawn "Pad Thai" Style Noodles, Oriental Dressing  
Grilled Sea Bass with Char Grilled Fennel  
Vegetable Brochettes - Red Onion, Mushroom, Courgette, Aubergine  
& Cherry Tomato  
Caramelised Pears, Binham Blue, Rocket and Walnuts

## Salads

Herby Sautéed New Potatoes, Sea Salt and Olive Oil  
OR  
Warm New Potatoes with Fresh Mint  
  
Char-Grilled Mediterranean Vegetables with Pesto  
Vine Tomato, Red Onion, Black Olive & Ripped Basil  
Rocket and Parmesan  
Chicory, Watercress and Orange  
Borlotti Bean, Shallot and Bacon  
Goats Cheese, Roasted Beetroot, Apple & Mint with Pistachio &  
Honey Dressing  
Cous Cous, Saffron, Cinnamon, Cranberry, Spring Onion  
& Mixed Herbs  
Roasted Courgette, Feta & Sun Blushed Tomato

## Desserts

Large Berry Pavlova with Raspberry Coulis  
(£1.00 supplement per person)  
Bitter Chocolate Mousse with Clear Citrus Sauce  
& Caramelised Oranges  
Lemon Tart with Crème Fraiche  
Plum & Almond Tart  
Selection of Cheese with Chutney, Grapes, Celery and Biscuits  
  
(Cheese can also be taken as an extra course - supplement £4.00  
per person)

Tea and Coffee

**Please Choose Six Main Courses, Four Salads and  
Three Desserts**