

Middle Eastern Buffet

Bites

Chicken Shish Taouk Marinated in Lemon, Coriander and Moroccan Spices
with pomegranate molasses and mint dipping sauce

Cauliflower and Cumin Fritters *with lime yoghurt*

Filo Parcels filled with Spinach, Ricotta and Pistachio

Moroccan Fishcakes *with Hot Pepper Sauce*

Mezze

Flatbreads, Baba Ghanoush, Matbuca, Marinated Anchovies, Olives

Main

Mechoui Lamb

Slow roasted Leg of Lamb with Cumin, Paprika and Rosemary, served with Harissa and Yoghurt

Side dishes

Vibrant Rice Salad with Nuts, Pomegranate, Dried Fruits and Herbs

Roasted Vegetables with Red and Yellow Peppers, Butternut Squash, Red Onion, Baby Carrots, Lemon and Thyme

Fattoush with Radish, Tomato, Cucumber, Baby Leaves, Seasonal Beans, Sumac and Lemon

Sweet

Pavlova with Summer berries flavoured with rosewater served with Greek yoghurt

Cold Buffet

Whole poached salmon
with dill and avocado mayo

Duck and red cabbage salad with fragrant plum sauce
*shredded duck on a bed of red cabbage, carrot and pickled ginger slaw,
plum sauce with chillies garlic, soy and cinnamon*

Lemon and honey chicken
chicken breasts marinated in honey and lemon, roasted and sliced served on crisp lettuce

Thai spiced pork with beansprouts and cashew nuts
thai marinated pork fillets sliced thinly served with red pepper, beansprouts, coriander, cashews

Squid and chorizo salad
with capers, watercress and mint

Leek & goats cheese tart

Pasta salad primavera
Orzo pasta with asparagus, broad beans, peas, mangetout

Puy lentil, sundried tomato and feta salad

Beetroot and carrot salad

Thai green rice
with creamed coconut, coriander, ginger and cashews

New Potato salad

Giant couscous salad with feta and roasted vegetables

Chocolate Brownies

Mini almond and orange cakes

White chocolate cups with lemon posset, berries and shortbread

Ball Menu

Carpaccio of Pickled Beetroot Crowned with Creamy Goats Cheese
Dressed with Orange & Grapefruit Segments & a Citrus Drizzle

Very Slow Cooked Shoulder of Pork with a Fennel & Chilli Crust
Accompanied with a Zesty Basil & Mint pesto & Pork Jus
Buttered New Potatoes, a Medley of Roasted Peppers,
Roots & Butternut Squash with Lemon and Thyme

Rich Dark Chocolate Cups filled with a Silky Lime and Ginger Posset
& a Shortbread Round

A Selection of Local Cheeses

Tea, Freshly Brewed Coffee & Chocolate Truffles

Far Eastern Buffet

Main dishes

Sri Lankan chicken curry

Slow cooked pork with ginger, chilli and sweet soy sauce

Assorted seafood braised in coconut milk

Cambodian marinated beef with a lime and black pepper dipping sauce

Aubergine curry with tomatoes, ginger and fennel seeds

Slow cooked duck with garlic, chilli, lemongrass and ginger

Thai red prawn curry

Thai green chicken curry

Choose two of the above

Side dishes / nibbles

Fresh spring rolls with Vietnamese dipping sauce (*herbs, salad, cooked meat and prawns wrapped in rice paper*)

Prawn and potato fritters (*rosti like fritters with a few prawns and turmeric*)

Prawns with crispy garlic and chilli

Chicken or beef satay

Hot and sour squid salad *with chilli, lime leaf, mint and coriander*

Green bean and coconut salad

Papaya, French bean and chilli salad

Cucumber and pickled ginger salad

Crunchy mixed salad (*bean sprouts, chicory, cucumber, papaya, cucumber, chilli and lime*)

Kachumber salad (*vine tomatoes, chillies, coriander and lime*)

Flat breads

Steamed rice or spiced pilau rice

Malaysian coconut rice

Choose three or four of the above

Indian Buffet

Curries

Prawn and tomato curry (*a rich tomato and onion based with cumin and chilli*)

Singapore chicken curry (*chicken in a creamy coconut sauce flavoured with Singapore curry spices*)

Lamb bhuna (*A delicious curry, flavoured with home-roasted and groundspices*)

Spinach and mango moru curry (*vibrant yellow curry made with yoghurt, ginger and chillies*)

Creamy vegetable korma (*with aubergine, flavoured with coconut and toasted almonds*)

Choose two of the above

Side dishes

Tarka dal or red lentil dal

Spicy mixed salad – *mixture of cucumbers, tomatoes, apples, radishes, oranges*

Rice pilaf – *flavoured with cinnamon and star anise sprinkled with coriander*

Savoy cabbage and carrot thoran – *coleslaw type salad with grated coconut*

Choose two of the above

Accompaniments

Poppadums

Mini naan breads

Coconut chutney / sweet mango chutney / garlic and chilli pickle

Tomato and red onion raita or minted yoghurt raita