



## Delegate Lunch Example Menus

### Cold Fork Buffet

#### Summer Sizzler

Chargrilled chicken and salsa verde  
Roasted vegetable galette  
Garden salad  
Cucumber and cherry tomatoes  
Baby leaf and herb salad  
New potatoes, thyme and rosemary vinaigrette  
Homemade bread and butter

Sugar dusted English strawberries  
with double cream

#### English Picnic

Home cooked honey baked ham  
Peach chutney  
Crisp coleslaw with homemade mayonnaise  
Homemade scotch quails eggs  
Stilton and watercress quiche  
Cottage loaves  
Crisp English salad

Chocolate dipped strawberries  
Gooseberry and elderflower syllabub

#### Fresh and Zesty

Lemon infused trout,  
roasted almonds and cucumber ribbons  
Chargrilled asparagus spears with parmesan  
Aubergine, spinach and goat's cheese involtini  
Delicious green salad  
New potato salad, homemade mayonnaise & chives  
Homemade bread & butter

Berry crème brûlées

#### Taste of the Med

Antipasto platter of chorizo, prosciutto, Bresaola,  
sautéed squid and white anchovies  
Tomato and tapenade tart  
Peach, mozzarella and rocket salad  
Roasted peppers and fusilli salad  
Courgette ribbons, pine nuts, ciabatta and focaccia

Dolcelatté, Ossau-Iraty, quince paste and walnut bread  
Pineapple carpaccio with mint syrup



## Delegate Lunch Example Menus

### Hot Fork Buffet

#### Indian Summer

Vegetable Pakora  
Mild yet tasty chicken curry  
Potato & spinach curry  
Spiced pilaf rice  
Minted cucumber salad  
Mini poppadums and chargrilled naan

Sliced mango and pineapple with mint syrup

#### Out of Padstow

Nonsuch fish pie – prawns, haddock and salmon  
Lemon and sorrell tart  
Mixed baby leaves, honey dressing  
Homemade bread  
Symphony of summer vegetables

Light apple and ginger steamed cakes  
with Cornish clotted cream

#### Tasty Tuscan

Naked chefs salmon  
Pasta ribbons, red onion marmalade, basil & parmesan  
Chicken tonnata  
Roast Mediterranean vegetables, pine nuts  
Lovely baby & wild leaves  
Homemade olive & rosemary breads

Chocolate almond cannelloni, vanilla cream  
and raspberries

#### Balmy British

Delicious pork and leek sausages with thyme jus  
Creamy olive oil mash  
Red onion marmalade  
Sautéed leeks  
Green salad  
Homemade bread

Glazed bakewell tart

#### A Little Moorish

Lamb tagine  
Herbed cous cous with apricots and almonds  
Zucchini and basil baklava, pine nuts and parmesan  
Lyonnais potatoes with garlic and rosemary  
Braised fennel, red pepper and black olive salad

Honey and pistachio nut cheesecake

#### Hong Kong Highlights

Sweet and sour pork  
Duck pancakes  
Stir fried vegetables in oyster sauce  
Egg fried rice  
Sesame prawn toast  
Homemade breads and butter

Lime and cardamom panna cotta

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### Finger Food

#### Essential Basics

Platters of well filled sandwiches  
 Cumberland sausages, honey and mustard  
 Fresh salmon, crème fraiche and chive torte  
 Chicken goujons with tarragon mayo

Lemon muffins  
 Seasonal cut fruits

#### Men only!

Smoked salmon door stops  
 Tortilla wraps of seared beef and roasted peppers  
 Mini toad in the hole with onion jam  
 Chilli and lime salmon kebabs  
 Double cheese torte with chive pastry  
 Spiced lamb and apricot cigars  
 Cones of salt and pepper squid

Pine nut and honey tart

#### Essential Executive

Homemade bread with smoked salmon  
 Tortilla wrap of hoisin duck, mango and mizuna  
 Tomato and mozzarella filled focaccia  
 Avocado and pickled vegetable sushi  
 Meze platter - hummus, tzatziki and crudites

Berry brochettes  
 Brie de meaux, red onion marmalade, water biscuits

#### Anytime

Focaccia filled with Italian chicken  
 Chicken satay with peanut salsa  
 Sole goujons and tartare sauce  
 Salmon and mango wraps  
 Roast Med veg and basil crème fraiche on ciabatta  
 Mushroom, spinach and feta galette

Glasses of Eton mess

#### Low GI

Tiger prawns, salsa piquante  
 Cucumber cups, bang bang chicken  
 Ginger and lime infused salmon  
 Parma ham wrapped figs  
 Aubergine, spinach and goat's cheese involtini  
 Nori maki sushi  
 Hummus and crudités

Apricot and almond flapjacks

#### Essential Impressions

Asparagus wrapped in parma ham  
 Baby caramelised tomato tarte tatin  
 Cucumbers cups filled with goat's cheese soufflé  
 Tempura vegetables with mirin dip  
 Salmon teriyaki  
 Lobster pizzas  
 Smoked trout and herb blinis  
 Peking duck pancakes, chives and mango  
 Mini Yorkshire puddings, beef, watercress cream

Dolcelatté, figs and herb crostini  
 Trio of sweet meats