



The Warwickshire Carved Buffet

Minimum of 50 people

Fan Tail Of Galia Melon

with a salad of strawberries & oranges, served with a 'Harvey Wallbanger' sorbet
or

Smooth Chicken Liver & Mushroom Terrine

served with a tangy plum chutney



Decorated Breast Of Norfolk Turkey

Whole Poached Scottish Salmon
glazed with aspic jelly

Baked Ham

finished with honey, brown sugar and mustard

Roast Sirloin Of English Beef



Hot Buttered New Potatoes

Dressed Salad Leaves

Tomato, Cucumber & Spring Onion

Pasta, Bacon & Pimento Salad

Spicy Coleslaw



Lemon Soufflé Tart

with a tangy mandarin sauce
or

Baileys Crème Brulee

glazed with brown sugar



Fresh Filter Coffee & Mints

£34.50 per person