

BUFFET MENU

THE PLOUGH

All main courses are Homemade

Please make two main course choices, or more depending on your numbers

Homemade fish pie

Pork goulash

Poached salmon pieces

Moroccan beef/chicken

Lime & chilli chicken in a cream sauce

Goat's cheese & spinach lasagne

Roasted belly of pork with applesauce & sausage meat stuffing

Roasted balsamic vegetables with crumbled goats cheese

Homemade chilli con carne, tex mex selection

Main salad selections i.e.- crayfish or chicken Caesar salad, chicken, bacon & avocado salad, Steak, balsamic onion and blue cheese, Goats cheese, honey & walnut

Homemade quiche selection – sweet chilli sausage, red onion

Goats cheese, roasted pepper and sundried tomato salmon, crème fresh and watercress

Curry – Thai or Indian with prawns, chicken or beef

Finger food selection – these can be served with the buffet or to start with

Duck spring rolls tempura prawns lamb koftas

Southern fried pangasius/chicken goats cheese & spinach filo parcels prawn toast fresh sausages

Potato choice – two choices

Rice, cous cous, jacket potato, minted new potato, chips, naan & poppadums, French & garlic bread, pitta

Salad choices –

Coleslaw, balsamic carrot, mixed leaves, Caesar, tomato, mozzarella, tomato & avocado, red onion, tomato, French bean & blue cheese, rocket & Parmesan

Dessert, tea & coffee –

Selection of cheese, biscuits & chutney with the choice of
Chocolate fountain with fruits & sweet biscuits
Selection of desserts

This menu can be served in the library or the restaurant min no
20

The buffet is served for you and your guests

This is a guide we can make any changes you like and can deal
with any dietary requests

£24.50 per head