

FINGER BUFFET MENUS - 2008

MENU Z AT £9.50 PER PERSON

Cocktail Sausages

Chicken Drumsticks

Hot Fingers of Cheese and Onion Flan

Hot Fried Potato Wedges served with a Selection of Dips

Selection of Sandwiches on White and Brown Bread

Cheddar Cheese and Fresh Pineapple on Sticks

Various Hot Pizza Triangles

Hot Sausage Rolls

FINGER BUFFET MENU Y PRICED AT £13.50 PER PERSON

Chicken Drumsticks
Deep Fried Goujons of Plaice with Tartare Sauce
Mushroom Bouchees
Chicken and Ham Bouchees
Asparagus Rolls in Brown Bread
Scotch Eggs
Selection of Cocktail Sandwiches
Cheese and Pineapple
Smoked Salmon Roulade
Pizza Triangles
Fried Potato Wedges with Various Dips
Quiche Lorraine

FINGER BUFFET MENU X PRICED AT £16.00 PER PERSON

Prawn Bouchees
Turkey and Mushroom Bouchees
Hot Chicken Drumsticks
Cheese Fritters
Deep Fried Scampi with Tartare Sauce
Pancake Rolls
Asparagus Rolls in Brown Bread
Cheese and Pineapple
Pizza Triangles
Cheese and Onion Flan
Smoked Salmon Rolls
Fried Potato Wedges with Various Dips

FINGER BUFFET MENU W PRICED AT £18.50 PER PERSON

Deep Fried Scampi with Tartare Sauce
Cocktail Sausages
Chicken Drumsticks
Prawn Bouchees
Aspic Glazed Canapés
Chicken and Mushroom Bouchees
Smoked Salmon Roulade
Selection of Open Sandwiches
Cheese Fritters
Quiche Lorraine
Asparagus Rolls in Brown Bread
Cheese and Onion Flan
Pizza Triangles
Scotch Eggs
Smoked Salmon Rolls
Fried Potato Wedges with Various Dips

To include a dessert and coffee, e.g. Fresh Fruit Salad and Coffee
add £4.00 to the menu of your choice.

Alternative Sweets: Profiteroles, Fruits of the Forest Gateau or
Lemon and Lime Syllabub

CARVED MEAT BUFFET BANQUETS

CARVED MEAT BUFFET MENU V PRICED AT £24.50 PER PERSON

Duck Liver Pate with Melba Toast
Melon Parisienne with Ginger Wine
Fresh Cream of Tomato Soup

Sliced Ham, Beef and Turkey
Baked Jacket Potatoes with Butter
Selection of Mixed and Seasonal Salads
Indienne * Waldorf * Coleslaw * Nicoise * Potato

Fresh Fruit Salad with Devonshire Clotted Cream
Profiteroles filled with Crème Chantilly and served with a Hot Belgian Chocolate Sauce

Coffee and Mints

CARVED MEAT BUFFET MENU U PRICED AT £27.00 PER PERSON

Melon Parisienne with Raspberry Sorbet
Pate Maison with Melba Toast
Norwegian Prawns on a Bed of Ice Berg Lettuce served with a
Marie Rose Sauce and Brown Bread
Fresh Cream of Tomato Soup

Decorated Totnes Ham on the Bone
Prime Rare Roast Sirloin of Beef
Devonshire Turkey in Aspic
Assorted Continental Sausage
Selection of Seasonal and Mixed Salads
Indienne * Waldorf * Coleslaw * Nicoise * Potato
Parsley New Potatoes

Fresh Fruit Salad with Devonshire Clotted Cream
Fresh Strawberry Gateau served with Devonshire Cream
Profiteroles filled with Crème Chantilly and served with a Hot Belgian Chocolate Sauce

Coffee and Mints

HOT AND COLD BUFFET MENU T PRICED AT £27.50 PER PERSON

Hors d'Oeuvres Varies
Smoked Salmon Pate with Melba Toast
Bermuda Fresh Fruit Cocktail
Homemade Cream of Mushroom Soup

Seafood Mornay
Curried Chicken with Wild Rice
Beef Stroganoff
Turkey a la King
Selection of Seasonal and Mixed Salads
Indienne * Waldorf * Coleslaw * Nicoise * Potato
Parsley New Potatoes

Meringue Cygnets with Raspberry Sauce
Black Forest Gateau
Assorted Continental Cheeses

Coffee and Mints

DECORATED CARVED MEAT BUFFET S PRICED AT £30.50 PER PERSON

Prawn and Avocado Mayonnaise
Melon Parisienne with Grand Marnier
Duck Liver Pate with Melba Toast
Fresh Cream of Tomato Soup

Decorated Salmon Mayonnaise
Decorated Prime Rare Roast Sirloin of Scott's Beef
Decorated Devonshire Turkey
Decorated Totnes Ham on the Bone
Assorted Continental Sausage Meats
Selection of Seasonal and Mixed Salads
Indienne * Waldorf * Coleslaw * Nicoise * Potato
Parsley New Potatoes

Pineapple Royale with Strawberry and Kiwi Fruit Served with Devonshire Cream
Chocolate and Cherry Brandy Gateau served with Devonshire Cream
Cream filled Coffee Profiteroles
Assorted Cheeses with Biscuits and Celery

Coffee with Mints