

FIVE ARROWS HOTEL

BUFFET/BARBECUE DINNER 2008

**Please choose a poultry, meat, fish and vegetarian dish (four in total),
three salads and one potato dish**

Poultry

Spatchcock Poussin with Herbs.
Sauté of Chicken Breast with Lemon and Thyme
served on a Warm Puy Lentil Salad; Chicken Jus.
Free Range Chicken stuffed with Lemon, Mascarpone and Herbs.
Chicken Breast on a Cous Cous and Roast Vegetable Salad with Basil and Thyme.

Meat

Minute Steaks served on a Warm Salad of Bulgar Wheat
with Mushrooms, Leek, Orange and Garlic; Sherry Jus.
Minute Steaks; Garlic Butter/Mustard.
Lamb Kebabs – Lamb, Merguez Sausages and Peppers.

Fish

Salmon en Papilotte (with Wine, Tarragon and Cream)
Barbecued Salmon and King Prawns with
Rocket, French Beans, Red Onions, Olives and Garlic Dressing.
Fillets of Red Mullet with Rosemary; Baby Aubergines stuffed with Ratatouille.

Vegetarian

Skewers of Mediterranean Vegetables with Provençale Sauce.
Skewers of Baby Corn, Courgette and Carrot, chargrilled
and served on Pasta with Gorgonzola Sauce .
Mushroom, Fennel and Halloumi Skewers with Coriander Spice and Orange.

Salads

Green Salad
Waddesdon Herb Salad
Green Vegetable Salad with Horseradish and Parmesan
Tomato Salad with Avocado, Mozzarella, Pinenuts and Basil
Salad of Broad Beans and Peas with Pecorino and Mint
Carrot, Orange and Toasted Pinenut Salad
Cous Cous with Roast Mediterranean Vegetables, Basil and Thyme
Tomato and Mozzarella and Basil Salad
Coleslaw with Horseradish
Pasta Salad (Various to suit other choices)

Potatoes

Baby Potatoes with Mayonnaise and Mint
Baby Potatoes roasted with Olive Oil and Sea Salt
New Potatoes with Walnuts and Watercress with a Walnut Oil Dressing
New Potatoes with Butter and Parsley



Please choose one dessert:

Chocolate Brownies with Vanilla Ice Cream
Champagne Jellies with Fruit
Melon with Red Fruits, Muscat Wine and Mint
Lemon Tart with Raspberry Coulis
Apricot, Lemon and Almond Tart; Crème Fraiche
Pear Tart Bourdaloue
Chocolate Marquise
Chocolate and Almond Cake
Vanilla Cheesecake



Coffee/Tea

£27.50 per head inc. VAT
Minimum number of 20 people

A 10% Service Charge will be added to your bill.