

# Platinum Cold Buffet Menu

*All Our Buffets are Self Service unless otherwise requested*

## Meats

Tandoori baked Chicken, Cucumber and Mint Pickle  
Mustard and Clove Crusted Ham with Apple and  
Pineapple Relish

Lemon and Herb Stuffed Turkey Crown, Cranberry, Port  
and Shallot Compote

Pheasant, Pigeon and Pancetta Terrine with Fig and Plum  
Relish

Ham Hock, Parsley and Spring Vegetables, Pineapple and  
Raisin Compote

Goats Cheese, Pinenut and Spinach Roulade with  
Gazpacho Dressing

Marinated Beef Fillet, Medium/Rare with Red Wine and  
Olive Oil Reduction

Braised Lamb Rump, Rocket, Pesto, Fig and Olive  
Compote

Chilli, Ginger and Coriander Chicken, Mango and Lemon  
Salsa

## Seafoods

McConnell's Oak Smoked Salmon, Caperberries,  
Horseradish and Chervil Dressing

Fresh Salmon Ballontine with Chives and Chervil

Peppered Rare Tuna, Wasabi and Soya Emulsion

## Salads

Caprese Salad, Roma Tomato, Mozzarella and Fresh Basil

Rocket, Pancetta, Parmesan and Walnut Oil

Roast New Potato, Garlic, Rosemary and Balsamic

Classic Caesar Salad, fresh Parmesan and Garlic Croutons

Wild Mushroom, Penne, Roasted Peppers, Basil and  
Balsamic

Crisp Malaysian Salad with Peanut and Lime Dressing

Three Tomato, Parmesan, Red Onion Salad with  
Cabernet Sauvignon Dressing

New Potato, Anchovy Aioli and Crisp Pancetta

Belgian Endive, Raddicco and Frisee Leaves with Fresh  
Herb Vinaigrette

Asian Noodle Salad of Beansprouts, Carrot, Mint and  
Cucumber

Tagine of Chick Peas, Chorizo, Parsley and Lemon

Baby Spinach, Red Chard and Lollo finished with Pinenuts  
and Raspberry Dressing

## Desserts

Chocolate and Hazelnut Roulade

Fresh Fruit and Seasonal Berries

Raspberry and Almond Tart, Mint Anglaise

Apple and Cinnamon Crunch Cheesecake

Chocolate and Orange Torte

Pear, Almond and Amaretto Tart with Cinnamon Anglaise

Chocolate and Pecan Brownie

White Chocolate and Raspberry Layered Jalouise

