

PREMIUM BUFFET MENUS 2010

FORK BUFFET

DUKE'S

poached fillet of salmon with
king prawns and lemon mayonnaise
chicken with pesto dressing
roast vegetable and goats' cheese tart

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moroccan style couscous
pasta with peppers and red pesto
beetroot and apple salad
tomato, onion and cucumber salad
assorted breads with flavoured oils

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selection of fresh cheesecakes
fresh fruit platter

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fair trade fresh ground coffee
fruit juice and mineral water

KINGHORN

chicken stuffed with spinach,
cream cheese and sundried tomato
honey-glazed gammon with ginger chutney
leek and blue cheese filo parcel

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flaked tuna and pasta salad
with lemon crème fraîche
cherry tomato with basil oil dressing
mixed green salad
potato salad

assorted breads with flavoured oils

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selection of fresh gateaux
fresh fruit platter

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fair trade fresh ground coffee
fruit juice and mineral water

FINGER BUFFET

CRAIL

mozzarella, beef tomato and basil served on french bread
smoked salmon and cream cheese bagel
shaved ham and grain mustard on multi-grain bread

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chicken tikka skewers with raita dip
vegetable falafel
mushroom filo parcel
crudités and dips

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selection of fresh tarts
fresh fruit platter

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fair trade fresh ground coffee
fruit juice and mineral water