

Daily Delegate buffet lunch menus

Menu 1

Salad and Appetizer

Beetroot and Goat Cheese Salad

Belgium Endive & Roquefort Cheese Salad with Walnut

Mustard Dressing

Chicken Tandoori Wrap With Lemon Cream Fraiche

Greek Salad, feta, cucumber, olive, red onions

Grilled Asparagus Parmesan Shaving

Grilled vegetables balsamic and pesto

Home Made Salmon Gravadlax

Mixed Green Leaves

Dressing and Condiments

Honey mustard yoghurt dressing, balsamic vinaigrette, French dressing, thousand island

Croutons, parmesan cheese, marinated olives, semi-dried tomatoes, roasted macadamia nuts

Soup

Spicy chicken soup with coconut milk and mushrooms

Freshly baked bread rolls and butter

Hot Selection

Sweet and sour prawns with pineapple

Fillet of cod with black bean sauce

Oven roasted breast of chicken with spinach and thyme jus
Wild mushrooms fettuccine and a light cheese cream
Oriental stir fried rice
Roasted potatoes scented with rosemary and garlic
Selection of seasonal vegetables

Dessert

Pineapple crumble
Black cherry yoghurt mousse
Amaretto Pannacotta
Eton Mess
Fresh fruit salad in individual bowls

Menu 2

Salad and Appetizer

Chicken Caesar Salad

Prawns marie rose with spicy bread spears

Selection of cold cuts with condiments and cheese straws

Salad of Broccoli with Soya, ginger and sesame New Potatoes and Spring Onions with Wholegrain Mustard

Mesculin mix with endive and baby gem

Dressing and Condiments

Honey mustard yoghurt dressing, balsamic vinaigrette, French dressing, thousand island

Croutons, parmesan cheese, marinated olives, semi-dried tomatoes, roasted macadamia nuts

Soup

Cream of Carrot and Coriander

Freshly baked bread rolls and butter

Hot Selection

Morrocon Lamb Tagine with spicy red harissa

Braised beef, aligot potatoes, baby onions, button mushrooms and smoked bacon

Stir fried king prawns with garlic and mixed pepper

New potatoes with chive butter

Saffron and raisin flavoured cous cous

Penne Primavera with smoked tomato coulis

Dessert

Orange scented strawberry shooter

Caramelized pear cream brulee

Chocolate bread and butter pudding

Pineapple and ginger mousse

Selection of fresh tropical fruit

Menu 3

Salad and Appetizer

Classic Nicoise salad

Assorted sushi roll and Californian rolls, soya sauce, pickled ginger and wasabi mustard

Italian pasta salad

Spicy Grilled Aubergine Salad with Crispy Shallots and Coriander

Squid salad with chilli and coriander

Vietnamese Beef Salad

Sweet Lettuce and rocket salad leaves

Dressing and Condiments

Honey mustard yoghurt dressing, balsamic vinaigrette, French dressing, thousand island

Croutons, parmesan cheese, marinated olives, semi-dried tomatoes, roasted macadamia nuts

Soup

Veloute of new forest mushrooms scented with tarragon

Freshly baked bread rolls and butter

Hot Selection

Malaysian beef Rendang

Roasted bream fillet, confit cherries tomato sauce grenobloise

Deep fried prawn salt and pepper

Coconut steamed Basmati rice

Vegetable Moussakka

Crushed new potatoes, shallots and chives

Roasted root vegetables

Dessert

Miniature Tiramisu

Raspberry cheese cake

Pear and almond tart

Apricot bread butter pudding, vanilla sauce

Selection of fresh tropical fruit