



Hot and Cold Fork Buffet

Please choose one main course item, one vegetarian item, two salads and two desserts

Main Course Hot & Cold (please select one of the dishes below)

Poached chicken breast, served with potatoes & spinach sag aloo

Beef Bourguignon, red cabbage, wholegrain & chive mashed potatoes

Crispy Dingley dell pork shoulder with mushroom & tarragon Fricassee, sauté new potatoes

Norfolk chicken breast fillet with chorizo, olives & tomato sauce,
served with buttered gnocchi

English beef & chestnuts mushroom stroganoff with herb basmati rice

Poached cod fillet with chana masala chickpeas served with dill & lemon cream sauce

Pan-fried Pollock, creamy garden peas & green bean gnocchi

Seared salmon fillet with salsa verde and orange, golden raisin couscous

Cold: Pate board: chicken liver pate, rustic pork terrine, sliced ham & beef, fresh breads,
pickles, apples, chutney

Cold: Fish board: prawns & crayfish, beetroot gravlax, smoked salmon, smoked mackerel,
Mary rose sauce, tartar sauce, fresh bread, pickles

Vegetarian Main Course (please select one dish)

Oriental stir fried vegetables in soy sauce & sweet chili sauce, basmati rice

Roasted Mediterranean Vegetables with pesto Gnocchi

Creamy button mushroom & spinach risotto

Salad (please select two dishes)

Mixed bread and butter and fresh mixed leaf salad

Traditional Waldorf salad

Bulgur wheat with sweet potatoes, aubergine and a pumpkin seed salad

Leek and celeriac with mustard mayonnaise salad

Mixed red, white & Chinese cabbage coleslaw

Greek salad

Cherry tomato, red onion and mozzarella salad

Cucumber and mint yoghurt

Desserts (please select two dishes)

Eton Mess

Crème brulee

Seasonal fruit platter

Lemon tart with orange salad, raspberry gel, honeycomb

Cheesecake of the day

Set chocolate mousse in verrine with orange puree, crumb, poached fruit

Banana panna cotta verrine with chocolate cremeux, honeycomb

Apple & berry crumble, brandy sauce

£30.00 per person, including Room Hire

**To discuss your requirements and any food allergies please get in touch with
events@maidsheadhotel.co.uk 01603 272008**