

The Warren Lodge Hotel

BUFFET MENUS

Canape Menu

3 pieces - £4.50 per person, 5 pieces - £6.50 per person

Smoked Salmon and Crème Fraiche

Chicken Liver Parfait, with Red Onion Chutney on Melba Toast

Sun Blushed Tomato and Mozzarella

Asparagus wrapped in Parma Ham

Roasted Mediterranean Vegetables with Goat's Cheese Tartlets

Seared Tuna on Crostini

Finger Buffet Menu

6 items - £10.00 per person, 8 items - £12.95 per person, 10 items - £14.95 per person

Please select your choices from the following items.....

Selection of Sandwiches

Vegetable Crudités with assorted dips

Bread Sticks with houmous

Spicy Chicken Drumsticks

Barbeque Chicken Wings

Homemade Chicken Satay with peanut dip

Grilled Chicken Skewers in lemon & coriander marinade

Cocktail Sausages in honey & sesame seeds

Goujons of Plaice with citrus mayonnaise

Mini Fish and Chips served with tartar sauce

Thai Fishcake with sweet chilli dip

Filo wrapped King Prawns

Mini Vegetable Kebabs

Indian Savoury Snack Selection

Mini Vegetable Samosas

Spring Rolls with Sweet Chilli Dip

Selection of Mini Pizzas

Mini Roasted Vegetable and Goats Cheese Tarts

Deep Fried Breaded Mushrooms with blue cheese dip

Mini Quiches

Garlic Bread

Mini Baked Potatoes with sour cream and chives

Cajun Potato Wedges with Sour Cream

Salad Bowls: £15.00 each (serves 10)

Greek Salad, Homemade Coleslaw, Homemade Potato and Chive, Spicy Rice

Fork Buffet One

2 Courses £19.95, 3 Courses £22.95

Starters

Please choose one starter for your entire party:

Fanned Honeydew Melon

Served with North Atlantic Prawns napped with a Lemon and Dill Mayonnaise

Roast Plum Tomato Soup flavoured with Basil and finished with Cream and Parmesan Croutons

Smooth Chicken Liver Parfait

Scented with Brandy, Sliced onto Home Made Onion Marmalade

Main courses

Roast Norfolk Turkey

Roast Sirloin of Beef

Honey Glazed Gammon Ham

Broccoli and Stilton Quiche

Salads

Homemade Coleslaw

Homemade Potato and Chive

Tomato and Shallot with Balsamic Vinegar

Greek Salad

Spicy Rice and Vegetable Salad

Beetroot, Walnut, Apple and Celery Salad

Served with Hot Minted New Potatoes

Desserts

A selection of the following:

Profiteroles with Chocolate Sauce

Homemade Cheesecake

(Please select from: Strawberry, Cherry, Chocolate and Mango, White Chocolate and Baileys, Lemon and Ginger)

Fresh Fruit Salad flavoured with Kirsch served with Chantilly Cream

Freshly brewed Coffee served with Mints

Fork Buffet Two

2 Courses £24.95, 3 Courses £26.95

Starters

Please choose one starter for your entire party:

Pressed Chicken and Ham Hock Terrine served with Homemade Piccalilli

Sweet Potato, Coconut and Coriander Soup finished with Cream and Parmesan Croutons

Salmon and Smoked Salmon Terrine sliced onto a Lemon Yoghurt Dressing

Main courses

Whole Dressed Salmon

Whiskey Glazed Baked Ham

Anti Pasti Selection of Meats including Salami, Chicken and Vegetarian options

Mini Yorkshires with Beef and Horseradish

Chicken Satay with Peanut dip

Homemade Quiches: Tomato & Asparagus, Spinach and Ricotta

Egg Mayonaise filled Eggs

Salads

Potato Salad with Chives and Wholegrain Mustard

Coleslaw with Pineapple and Coconut

Mozzarella, Peach, Fig and Parma Ham Salad

Mozzarella, Tomato and Avocado Salad

Rocket and Parmesan Salad

Beetroot, Walnut, Apple and Celery Salad

Served with Roasted New Potatoes

Desserts

A selection of the following:

Double Chocolate Torte served with Orange Crème Chantilly

Strawberry Pavola

Homemade Cheesecake

(Please select from: Strawberry, Cherry, Chocolate and Mango, White Chocolate and Baileys, Lemon and Ginger)

A selection of Cheeses served with homemade Chutney, Biscuits and French Bread

Freshly brewed Coffee served with Mints