The Park Grill, Buffet Menus

**British buffet £21.95pp**

Steak and ale pie, HP gravy, puff pastry crust / Roast vegetable pie with tarragon cream sauce

Ham hock mushy peas with mint sauce

Crispy Fish and chip shop bites, tomato ketchup

Chunky chips, Maldon & malt vinegar

**Mexican buffet £21.95pp**

Mexican Chilli beef with kidney beans and peppers / Veg chilli

Buttered rice

Flour tortillas

Green salad

5 Bean salad with vegetables, lime and coriander vinaigrette

Tortilla chips with tomato & coriander salsa, guacamole and sour cream

**Indian buffet £21.50pp**

Chicken tikka masala / vegetable korma

Basmati pilau

Mini nan breads, garlic butter

Indian style cucumber & coriander salad

Onion bhajis, pakoras and samosas

Mint rahita and mango chutney

**Italian £21.95pp**

Lasagne verde / Vegetable lasagna

Roasted baby potatoes, basil pesto dressing

Homemade garlic, olive & tomato focaccia

Tomato, melon, purple fig and mozzarella salad

Cesar salad, parmesan croutons

Crispy fried garlic mushrooms with aioli dip

**American £21.95pp**

BBq spare ribs

Fried chicken pieces

Hot dogs with brioche bun and fried onions

Shoestring fries

Crispy fried Macaroni cheese bites

Delhi coleslaw

Mixed salad

**Tapas buffet £22.50pp**

Pork meatballs in spicy tomato and garlic sauce

Estrella battered plaice fingers, garlic aioli and lemon

Mushrooms in garlic, thyme and olive oil

Spanish cured meats and cheeses, quince chutney

Salad of mozzarella, tomatoes and serrano ham

Sesame falafel fritters

Olives skewers

Garlic flat breads

**Hot pulled pork buffet £23.00pp**

Overnight roasted shoulders of pork with our special dry rub

Served with 5 inch bread cakes or brioche buns, BBQ sauce, roast gravy & Bramley apple sauce

Melted Swiss cheese and beer croquettes

Rainbow celeriac coleslaw

Skinny fries

English garden salad with maple and mustards vinaigrette dressing

**Platters of mini desserts including macaroons, black forest rolls, eclairs and strawberries can be added to any buffet for £4.50 per guest**

**Hot and Cold Prestige carved Buffet £38.50 per person**

Roasted rump of British beef, fresh horseradish cream, pickled red onions

Maple and mustard roasted York ham, pineapple and pear chutney

Whole sides of poached and dressed Orkney salmon, watercress mayonnaise

Lamb Kofta kebabs, mango & coriander dressing

Selection of savoury tarts, red onion marmalade

Penne pasta with local blossom honey roasted butternut squash, pine nuts and golden cross goats cheese, sage olive oil dressing

Display of seafood and smoked fish including:

Smoked salmon and home cured salmon, sweet mustard and dill dressing, Prawns cocktail VSOP cocktail sauce, Kilsney Smoked trout fillets, Marinated herrings

Parma ham and melon

Mixed garden salad, honey and mustard vinaigrette dressing

Fresh Asian coleslaw

Rocket and Parmesan salad, balsamic dressing

Selection of fresh home baked breads

Dressings, pickles and chutneys

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Fresh strawberries with clotted cream & Mini cream cakes

Selection of Artisan cheeses with grape chutney and biscuits