

conference fork buffet

hot food

English farm chicken infused with thai spices and coconut milk, with fragrant jasmine rice

poached Scottish salmon with baby spinach, sugar snap peas and hollandaise

Welsh lamb gently braised with cumin and ginger served with apricot, almond and coriander cous cous

forest mushrooms in cream and garlic with strips of capsicum and crushed new potatoes

slow cooked pumpkin risotto with parmesan shavings

cold food

tart of English tomato with goats cheese and black olives

Scottish salmon with Asian spices on glass noodles with spring onions, peppers, chilli and coriander

rare sirloin of Scottish beef with red onion confit, gherkins, baby beetroot and home made horseradish crème fraiche

black leg chicken marinated in thyme and garlic with tarragon new potato salad

sides

bubble and squeak

carrot and swede mash with ginger

salads

English white beans, fine beans and chick peas in a sherry vinaigrette

shaved fennel, boccocini, radish, cucumber and red onion with orange dressing

grilled artichokes with roasted English tomatoes and red endive

commice pear, pomegranate and chicory salad

desserts

Eton mess with English berries

seasonal fruit skewers

a selection of British farmhouse cheeses with chutneys, celery, grapes and walnut bread

English apricot frangipane flan



Enquiries:

Please contact us with your event details and we will be happy to provide you with a full proposal and our current menu selection.

In line with our sustainability policy our focus is on seasonality and local produce so our menu selection is continually evolving.

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