

The Rose

Buffet Menu

25.00 per guest

Inclusive of 3 mains, 5 accompaniments & 1 dessert

15 guests minimum

Mains

Whole Poached Loch Duart Salmon

Dill & Lemon Crème Fraîche & Caper Berries

Roast Sirloin of Beef & Horseradish

Roast Sirloin of Somerset Beef, served pink
With fresh Horseradish Cream

Roast Loin of Pork & Crackling

Roast Loin of Pork, served moist with
Chunky Apple Sauce & Crackling

Shoulder of Lamb & Chorizo Cassoulet

An intense Stew of braised shoulder of Lamb,
Chorizo Sausage & Butter Beans

Honey Glazed Ham with Mustards

Honey Glazed Wiltshire Ham served
with Piccalilli & Mustards

Roulade of Roasted Sweet Potato, Pumpkin & Swede V

Combination of slow roasted vegetables carefully rolled in
short crust pastry, served with Shropshire blue sauce

Devonshire Chicken Liver Parfait

Homemade terrine of chicken liver parfait, smooth & creamy,
Accompanied with a delicious, freshly made beetroot compote

Steak & Wandle Ale Pie

Tender chunks of Prime British Beef,
cooked with Sambrook's Wandle Ale topped with Puff Pastry

Free Range Chicken & Leek Pie

Succulent Chicken in a Rich Creamy Sauce made with
Garlic & White Wine, topped with Puff Pastry

Montgomery Cheddar & Potato Pie V

Montgomery Cheddar & Sliced King Edward Potato in
Double Cream Velouté, topped with Puff Pastry

Accompaniments

Potatoes Gratin

Hand Cut Chips

Potato Salad

Thyme & Garlic Roasted New Potatoes

Pesto & Confit Tomato Pasta Salad

Waldorf Salad

Mixed Leaf Salad

Spinach & Feta Salad

Roast Seasonal Vegetables

Cauliflower Cheese

Desserts

Classic Chocolate Brownie

A Rich Belgium Chocolate Brownie with Vanilla Cream

Dark Chocolate Mouse

A light Bavarian Chocolate Cup with Chantilly Cream

Strawberry & Vanilla Cheesecake

A Smooth Vanilla Cheesecake with Strawberry Compote

Glazed Lemon Tart

A Zesty Citrus Filling made from Fresh Lemons on a Sweet Short Crust Pastry Base

Apple & Almond Pie

Spiced Bramley Apple, Cinnamon & crunchy Almonds
Topped in Flaky Pastry