



HOAR CROSS HALL
SPA HOTEL

FINGER AND FORK BUFFET ONE

£15 per head

TO START

Homemade leek and potato soup with snipped chives (V, G, D, N)

Mini homemade Cornish pasties (N)

Mini smoked salmon tartine with horseradish cream and pea shoots (N)



TO FOLLOW

Diced breast of chicken in yellow Thai curry sauce with jasmine rice

Or

Salmon and monkfish bouillabaisse with rouille and croutons

Or

Wild mushroom and spinach tagliatelle with pine nuts, truffle oil and Parmesan (V)

Or

Gnocchi with a creamy three-cheese sauce, spinach, sun-dried tomatoes
and sage leaves (V, N)



TO FINISH

Dark chocolate tart with pouring cream (V)

Tarte tatin with vanilla ice cream (V)



HOAR CROSS HALL
SPA HOTEL

FINGER AND FORK BUFFET TWO

£18.50 per head

TO START

Homemade tomato and basil soup (V, G, D, N)

Selection of antipasti with olives and semi-dried tomatoes (V)

Mini smoked salmon tartine with horseradish cream and pea shoots

Mini croque-monsieurs



TO FOLLOW

Beef bourguignon with pommes Parmentier, green beans, shallots and cream (G)

Or

Diced breast of chicken with baby leeks, tarragon and new potatoes (G)

Or

Fillet of salmon with sautéed potatoes, green beans and confit tomatoes (G)

Or

Squash, Parmesan and blue cheese risotto with pumpkin seeds, hazelnuts
and sage fritters (V, G)

Or

Beef tomato stuffed with creamy wild mushrooms and finished with a pesto crust (V, G)



TO FINISH

Fresh fruit salad (V, G, D, N)

Gateau opera with coffee crème (V)