

Park House Club Buffet Menu

Finger Food

This is the finger food menu, which is ideal for informal meetings and is just as easy to eat standing up as sitting down.

Price Plan: Minimum 15 people

£13.50 per person for 6 items

£17.50 per person for 9 items

£21.00 per person for 12 items

Please choose from the following:

Meat and Fish options :

Spicy chicken wings

Lamb koftas with yogurt and mint dip

Chicken satay on skewers

Cucumber cups with Thai beef salad

Honey & mustard chicken drumettes

Mini Parkhouse burgers

Smoked salmon bellinis

Louisiana spring rolls

Salmon goujons with lemon & herb mayonnaise

Thai style fish cakes with sweet chilli sauce

Vegetarian options :

Glamorgan sausage

Vegetable spring rolls with spicy crème fraîche

Deep fried Camembert with cranberry dip

Stilton rarebit

Sweet potato wedges with sour cream

Selection of vegetarian finger sandwiches

Goats cheese balls with pesto

Endives with Roquefort cheese and walnuts

Woodland mushrooms on toast

Sweet options :

Strawberries double dipped in chocolate

Fresh fruit salad

Mini banoffee pies

Mini Lemon tarts

Fresh Fruit - selection of seasonal fruit

Add a mixed salad for £3.95 per person

Add assorted breads for £1.95 per person

Bowl Food

This is the bowl food menu, which means that your food will be brought to you in large serving bowls enabling you to help yourself to all the dishes.

Price Plan: Minimum 20 people

£18.00 per person for 2 items - choose **one** dish from either option A or B and **one** from option C.

£25.00 per person for 3 items - choose **one** dish from option A, **one** from option B and **one** from option C.

£35.00 per person for 5 items - choose **three** dishes from either option A or B and **two** from option C.

Option A - Meat and Fish :

Chicken Thai green curry

Steak and kidney pie

Sticky sesame glazed chicken with crispy oriental vegetables

Fish pie with quails eggs and white wine and parsley sauce

Seared teriyaki of beef with coriander and radish

Spiced creamed chicken with toasted almond and grapes

Beef bourguignon with caramelised shallots and batted carrots and mini pastry tops

Option B - Vegetarian :

Chestnut Bourguignon pie

Vegetable lasagne

Wild mushroom risotto, aromatic oil and Parmesan crisps

Roast parsnip & sweet potato with sesame seeds and balsamic glaze

New potatoes with rosemary and rock salt

Roast Mediterranean vegetable terrine

Roast vine tomatoes infused with garlic and olive oil

Option C - Salad and Sweets :

Prawn and avocado salad

Baby spinach gorgonzola, walnut and pear salad

Roast asparagus, artichoke and fennel salad

Broad beans, crispy pancetta and pine nut salad

Fresh green salad

Rich chocolate bread and butter pudding

Eton mess

Lemon tart

**All selections come with any two of following:
freshly baked bread, mixed wild rice, chips or cous
cous**