

Hot Buffet menus

Lamb hot pot: -

Diced lamb slow cooked with root vegetables, rosemary in rich gravy. Topped with sliced Potatoes. (can be adapted for vegetarians.)

Chicken Chasseur: -

Breast of chickens baked in a mixed herb tomato sauce.
(We can use Quorn Breasts for the Vegetarians).

Somerset Pork: -

A blend of Diced pork, onions, Sliced flat Mushrooms, Apple cider, diced apples, stock and cream.

Beef Stew: -

Various fresh herbs, diced beef, root veg, tomatoes in rich beer gravy.

Kerlan fish curry: -

Mixed fresh fish and tiger prawn tails with sliced onions, chillies, ginger, fish stock, thickened with coconut cream and arrowroot.

Thai Green chicken curry: -

Diced chicken marinated in fresh coriander, chilli and ginger then finished with diced peppers coconut cream and capers.

Braised beef Steaks: -

Sealed 4oz sirloin steaks and then slow cooked for a couple of hours in root vegetable gravy.

Lamb Shanks: -

Slow roasted with rosemary, red wine, tomatoes, garlic, red wine, and marjoram.

All the above can be served with seasonal vegetables and a choice of potato dishes

Delmonico potatoes

Sauté potatoes

Dauphine's potatoes

Bologare potatoes

Oven roasted new potatoes

Duchess potatoes

Marquis potatoes

Fondant Potatoes