

Spring/Summer – Buffet Menu

Menu A

Served hot:

Grilled chicken brochettes
with salsa verde

Gnocchi & spring vegetables
with pesto

Served cold:

Smoked fish platter
with celeriac remoulade

Roasted beetroot & quinoa salad

Little gem & radish salad
with french dressing

All served with
Old Luxters House baked breads and unsalted butter

Pudding

Served cold:

Pot au chocolate
Strawberry fool

Menu B

Served hot:

Ham hock

with Spring vegetables & white beans

English pea and mint risotto

Served warm:

Smoked haddock & leek tart

Served cold:

Raw beetroot salad

with mustard seeds & dill

Green salad

with classic vinaigrette

All served with

Old Luxters House baked breads and unsalted butter

Pudding

Served cold:

Panna cotta

with elderflower poached berries

Lemon, almond & polenta cake

with mascarpone



Menu C

Served cold:

Smoked chicken Caesar salad

Rare roast beef

with horseradish crème fraiche

New potato salad

with English peas and summer herbs

Runner bean and tomato salad

with shaved radish

Served warm:

Goat's cheese & red onion tart

with classic vinaigrette

All served with

Old Luxters House baked breads and unsalted butter

Pudding

Served cold:

Eton Mess

Chocolate Mousse

with raspberries

