

The Grand Hotel Hot and Cold Forked Buffet Menu 2010

£18.95 per person for two courses

All Hot and Cold Buffets will be served with
Bread Rolls and any required
vegetable dishes

Cold Buffet Items (Select 2 Items)

Roast Gammon Ham
Sirloin of Scotch Beef
Norfolk Turkey Breast
European Charcuterie Selection
Stilton & Pate Ploughman's with Cottage
Rolls
Poached Salmon with Dill and Lime
Mayonnaise
Crab and Prawn Platter (£5 SUPP)
A Variety of Quiches and Flans
Foie Gras Terrine with Brioche
Coronation Chicken with Mango
Free Range Egg Mayonnaise
Home Cured Gravavlax with Dill and
Honey Dressing

Hot Dishes Select (Select 2 Items)

Chicken A La King served with Rice
Thai Fishcakes with Sweet Chilli
Sirloin of Beef Stroganoff
Thai Green Prawn Curry and Scented Rice
Roasted Fillet of Salmon with Dill
Hollandaise
Seared Tuna Nicoise
Beef & Guinness Casserole with Herb
Dumplings
Braised Beef and Mushroom Pie
Traditional Irish Stew
Moussakka
Lasagne

Hot Dishes Continued

Chilli con Carne
Italian Meatballs with Tomato and Herb
Concasse
Chicken with Paris Mushrooms in a
Tarragon Sauce
Pan-fried Supreme of Chicken with a
Claret and Baby Onion Jus-lie
Beef Stroganoff with Grain Mustard
Lamb, Apple and Thyme Pie
Old English Sausages with Onion Gravy
Sweet & Sour Chicken
Lamb Hotpot
Pan-fried Venison Sausages with Red
Onion, Mustard & Redcurrant Sauce
Cottage Pie
Shepherds Pie
Thai Green Chicken Curry
Pork, Apple & Cider Pie
Baked Salmon Fillet with a soft Herb Crust
with a Saffron Sauce
Roast Cod with a Deep Red Wine Sauce
Fisherman's Bake
Fricassee of Chicken with Grain Mustard

Vegetarian Options (select 1)

Vegetable Lasagne
Vegetable Moussakka
3 Bean Casserole with Tomato,
Garlic & Thyme
Green Vegetable Curry

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Salads (select 3 items)

Coleslaw
Waldorf
Plum Tomato and Mozzarella
Roquette, Parmesan and Sun-Blushed
Tomato
Nicoise Salad
German Potato
Celeriac Remoulade
Caramelised Onion and Potato Salad with
Bacon Lardons
Hot New Potatoes with Melted Mint Butter
Sautéed Potatoes
Tomato Salad with Red Onions, Chive and
Balsamic Vinegar
Crunchy Coleslaw with raisins with a Tangy
Horseradish Dressing
Mixed Leaf Salad with Sweet Pear, Walnuts
and Lime Vinaigrette
Couscous and Grilled Mediterranean
Vegetables
Provencal Pasta Salad with Sun Dried
Tomatoes and Basil Pesto
English Garden Salad
Caesar Salad
Beetroot, Sweet Potato and Feta Salad
Greek Salad with Cucumber and Feta
Cheese
Tuna and White Bean Salad
Carrot and Sultana
Pear and Roquefort Salad with Wild
Roquette
Mixed Pulse and Roasted Vegetable Salad

Desserts (Select 1 item)

Strawberries and Cream
Mango Cheesecake
A Selection of English Cheeses with Wafers,
Grapes and Chutney
Rich Lemon Tart
Decadent Chocolate Tart
Exotic Fruit Meringue
Apple Crumble Tart
Fresh Fruit Platter or Salad
Traditional Sherry Trifle
Orange and Cointreau Trifle
Summer Pudding with Clotted Cream
Homemade Scones with Clotted Cream
and Strawberry Jam
Trio of Chocolate Cheesecake
Fresh Fruit Tartlettes with Crème Patisserie
Seasonal Fruit Crumble with Cream and
Crème Anglaise
Mango and Raspberry Mousse with
Shortbread

Tea & Coffee