

ROYAL OVER-SEAS LEAGUE

SAMPLE MENU

FORK BUFFET

MINIMUM NUMBERS OF 10
CHOOSE TWO MAIN ITEMS, ONE SIDE, ONE DESSERT

MAINS

Cornish fish pie, Montgomery cheddar mash, vermouth scotch

Thai spiced fish cakes, chilli jam, coriander, lime and lotus root

Beef and Guinness pie, malt roast shallots, Portobello mushrooms

Moroccan spiced chicken, chickpea, plum tomato and toasted almonds

Shepherd's pie, roast garlic mash, buttered peas and broad beans

Roast pumpkin and cumin, truffle ricotta, sage butter (v)

Baked potato gnocchi, parmesan cream, chive oil (v)

SIDES

Heritage carrots, maple butter (v)

Salt baked baby pots, salsa Verde (v)

Chargrilled courgette, feta and lemon (v)

Baby gem and watercress salad, arran mustard dressing (v)

Sweet potato mash, coriander and lime (v)

DESSERTS

Raspberry ripple cheesecake

Chocolate delice, honeycomb and orange

Apple and berry crumble, toffee custard

Chocolate and Kahlua brownie, hot chocolate sauce

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SAMPLE MENU

FINGER BUFFET

MINIMUM NUMBERS OF 10

A SELECTION OF FINGER FOOD

Mini fish pie, dill, lemon, keens cheddar glaze
Salt cod croquette, chimichurri dressing
Cured salmon, buckwheat blini, apple, horseradish (GF)
Mackerel rilette, cucumber, seaweed (GF)
Ham hock and caper terrine, plum chutney
Buttermilk chicken bites, salsa verde
Lamb kofta, rose harissa yogurt
Pork and apple rillettes, caraway crackers
Confit duck leg, pickled cabbage, sourdough
Cauliflower cheese croquettes, truffle oil (v)
Smoked tomato ragu, salted BBQ cucumber (v)
Feta mint and sumac, chargrilled aubergine (v)
Sweet potato and coriander cakes, coconut and lime leaf dressing (v)
Spanish tortilla, caramelised onion, hot smoked paprika (v)

DESSERTS

Lemon posset, lavender short bread
Salt caramel tart, roast banana puree
Chocolate and orange brownie, orange vanilla cream
Lemon meringue pie

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SAMPLE MENU

WORKING SANDWICH LUNCH

MINIMUM NUMBERS OF 10, MAXIMUM 60

MONDAY

Smoked salmon with chive mayo and Lemon in granary bread
Gammon ham with coleslaw and cos lettuce in white bread
Roast beef with horseradish and roast red onion in white bread
Country cheddar with house chutney and fresh rocket in malt loaf
Roasted red pepper and hummus with baby gem lettuce in a whole meal wrap

TUESDAY

Skipjack tuna with red onion and fresh coriander in brown bread
Roast chicken breast with garlic and herb mayonnaise in white bread
Roast gammon with egg and chopped salad in white bread
British brie with cranberry, grape and rocket in granary bread
Sun blushed tomato with feta, parsley and baby gem in a whole meal wrap

WEDNESDAY

Prawn Marie Rose with gem lettuce and lemon in brown tin loaf
Chargrilled chicken breast with herb mayonnaise in white bread
Bacon with lettuce and tomato in white bread
Chargrilled Mediterranean vegetables with basil and black olive mayonnaise in brown tin loaf
Beetroot hummus with fresh lime and coriander in a whole meal wrap

THURSDAY

Poached salmon with cucumber and dill in granary bread
Roast beef, onion and Dijon mayonnaise in white tin loaf
Poached chicken breast with tarragon mayonnaise and rocket in white bread
Egg mayonnaise and mustard cress in granary bread
Avocado with lime and toasted mixed nuts in a whole meal wrap

FRIDAY

Smoked salmon with caper, lemon and parsley in brown tin loaf
Ham hock and grain mustard mayonnaise in white bread
Rare roast beef with pickled onion, rocket and parmesan in white bread
Caprese sandwich with beef tomato, basil, rocket and buffalo mozzarella in granary bread
Thai spiced vegetable wrap with fresh lime and coriander in a whole meal wrap

PLEASE CHOOSE TWO ITEMS TO ADD TO YOUR WORKING LUNCH MENU

Tortilla chips, avocado, lime and coriander dip

Panko breaded buttermilk chicken bites, lemon and chive dip

Roast shallot, thyme and brie tartlets, olive tapenade

Fresh fruit platter

All prices quoted are on a per person basis unless otherwise stated. Prices exclusive of VAT. Bespoke menus, including gluten free dishes, are available.

