

BODYSGALLEN HALL

BUFFET MENU 1 - £36.50

Venison, duck, apricot and caper terrine
Poached fillet of smoked salmon, wasabi mayonnaise
Escabeche of local red mullet
Stilton, broccoli and spinach turnover
Crosthini with chorizo and tomato relish
French baguette with salami and sundried tomatoes
Seasonal salads with house dressing
Red cabbage slaw with grain mustard
Warm new potatoes
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Lemon tart with raspberries
Opera Cake
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Coffee with Bodysgallen fudge

BUFFET MENU 2 - £42.00

Selection of homemade breads
Chicken sausage with cured ham
Pressing of wild rabbit, pickled vegetables, tomato chutney
Poached fillet of salmon, chive mayonnaise
Local white crab tart
Celeriac remoulade
Honey glazed ham
Coleslaw with herb mayonnaise
Plum tomato and pesto salad
Seasonal salads with homemade dressing
Macaroni with chorizo and Parmesan
Warm new potatoes with spring onions
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White chocolate delice, seasonal fruit
Bodysgallen apple pie, clotted cream
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Coffee with Bodysgallen fudge

BUFFET MENU 2 – Finger Buffet

(£27.00 per person inclusive of VAT)

Welsh lamb kebab with mint sweet chili glaze
Cod and smoked haddock fritter with saffron mayonnaise
Roasted onion and goat's cheese tart
Garlic and olive homemade French toasted baguette with cured ham and gherkin pickle
Caramelised vegetable and Cheddar cheese tortilla

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Chocolate brownie
Bodysgallen seasonal shot

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Coffee and Bodysgallen fudge

CLASSICAL BUFFET

(minimum of 25 guests)

£52.00 per person inclusive of VAT

Pressing of confit duck wrapped in Parma ham

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Whole poached dressed Shetland salmon
Lamb and apricot terrine

Carved roasted ham glazed with honey
Poached guinea fowl

King oyster mushroom and asparagus quiche

Cheese platter with fresh fruit

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Mixed salad leaves
Roasted vegetable cous cous
Potato, shallot and chive salad
Tomato cucumber and basil
Traditional coleslaw
Pasta, pesto and Parmesan

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Selection of homemade bread

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Chocolate brownie
Trinity College burnt cream

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Coffee and Bodysgallen fudge

April 2020