

Mothers Day Buffet Menu

Bread Selection

Cabbage loaf, multi grain slab, sourdough, Polish bread with olive oil, balsamic vinegar, Jersey butter & fleur de sel.

Cold Starters Buffet

Selection of sushi rolls, pickled ginger, wasabi

Cured & smoked salmon 3 ways, condiments

Variation of pressed Goat's cheese

Chicken, parma ham & leek terrine, red onion chutney

Baby gem, croutons, parmesan, olive oil, fleur de sel, peppermill & balsamic vinegar salad

Hot Starters

Chicken & mushroom soup

Cream of tomato soup

Mildly spiced chicken skewer, tomato & coriander salsa

Salad Buffet

Bulgar wheat, Italian parsley & golden raisins

Spicy Thai prawn & noodle salad

Sun blushed tomato, rocket & olive oil

Mixed wild leaves, croutons, lemon dressing

Balsamic onions, stuffed peppers, marinated olives, semi-dried tomatoes

Hot Main Course Buffet

Roast forerib of beef, horseradish flavoured Yorkshire pudding, caramelized onion gravy

Pan fried breast of chicken "cocotte", porcini farce, silverskin onions, tarragon sauce

24 hour cooked lamb shoulder, spiked with rosemary & garlic

Sauteed piquillo pepper, onion & plum tomato

Slow roasted pork, basted with Dijon mustard, boulangere potatoes

Oven tray baked bream fillet in white wine, lemon & fresh herbs

Vegetable & pulse korma, basmati rice

Oven baked rooster potatoes in duck fat

Buttered baby new potatoes

Medley of fresh market vegetables

Dessert Buffet

Cheese platter, apple chutney, grapes & celery, miller damsel's crackers

Vanilla flavoured mango cheesecake

White chocolate trifle

Raspberry crème brulee

Sticky toffee pudding, toffee sauce

De-constructed tiramisu

Fig & Almond tart

Chocolate & earl grey tea cake



HOTEL DE FRANCE
Be Inspired