

# THE ORANGERY

## MONDAY BUFFET

### APPETISERS

Chicken and noodle soup, fresh coriander, lemon grass  
Salmon and dill fishcakes, sweet chilli, mesclun of leaves  
Potted rilette of local fish, soused beetroot,  
mustard seed relish, cabbage loaf

### SALADS

Mixed seasonal salad leaves and fresh herbs (V)  
Local cherry, plum or regular tomatoes, spring onions, basil (V)  
Fresh cucumber with dill, honey and yoghurt dressing (V)  
A changing selection of salads comprising but not limited to:  
Jersey Royals, rice, pasta, bulgur wheat, couscous  
All the above salads accompanied by: Caesar dressing,  
blue cheese dressing, house vinaigrette,  
blueberry dressing, cocktail dressing

### ENTREES

Pan fried seabass, potatoes and leeks,  
mussels and peas in a creamy broth  
Oven roasted chicken breast with chorizo,  
Jersey Royals, cherry tomatoes  
Navarin of lamb with spring vegetables, in a light tomato and garlic jus  
Spaghetti, Dominican style, with sweet bell peppers, plum tomatoes,  
onions, garlic sauce (V)

### SIDES

Sautéed greens with chilli flakes, garlic  
Pilaff rice  
Cauliflower "welsh rarebit topping"  
Local potatoes and continental parsley

### DESSERTS

A selection of mousses, gateaux and tarts available from the display  
Movenpick ice cream – flavours may vary  
Please ask our waiting staff for today's special ice cream

(Tea and coffee not included)

**£20.00 per adult**

**£10.00 per child (3-11 years)**  
(alternative children's menu available)



HOTEL DE FRANCE

# THE ORANGERY

## TUESDAY - INDIAN BUFFET

### APPETISERS

Lightly spiced healthy lentil soup, cumin and coriander ghee (V)  
Mixed Tandoori skewers and shami kebabs, mint chutney  
Mini poppadums, pickles and raw tomato salsa

### SALADS

A selection of freshly prepared salads  
with a touch of Indian influence and spices

### ENTREES

"Goan style" local bream fillets, moilee sauce  
Lamb jalfrezi  
Butter chicken makhani  
Lightly spiced "proper" beef vindaloo  
Butternut squash and chickpea curry (V)

### SIDES

Bombay potatoes  
Plain basmati rice  
Sautéed spinach with garlic and ginger  
Naan bread

### DESSERTS

Gulab jamoon in vanilla and orange syrup  
Pistachio kheer  
Rava kesari  
Pineapple and honey cake  
Cashew nut and vanilla riz au lait  
Fresh fruit platter and spicy chocolate fountain  
Mango and pomegranate mousse

(Tea and coffee not included)

**£20.00 per adult**

**£10.00 per child (3-11 years)**  
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## WEDNESDAY BUFFET

### APPETISERS

Potato and leek soup with or without creamed haddock  
Grilled local mackerel with carom seeds, bitter leaves, lemon dressing  
An array of smoked, cured and poached fish, sauces

### SALADS

Mixed seasonal salad leaves and fresh herbs (V)  
Local cherry, plum or regular tomatoes, spring onions and basil (V)  
Fresh cucumber with dill, honey and yoghurt dressing (V)  
A changing selection of salads comprising but not limited to:  
Jersey Royals, rice, pasta, bulgur wheat, couscous

All the above accompanied by: Caesar dressing, blue cheese dressing, house vinaigrette, blueberry dressing, cocktail dressing.

### ENTREES

Steamed fillet of plaice, sautéed fennel, olives and potatoes  
Slow roasted belly of English pork, caramelised onions, apple sauce  
Aroma's mixed grill with Provençal butter  
Spiced conchiglione pasta with harissa, local clams,  
smoked sausage (available as a vegetarian option) (V)

### SIDES

Grilled tomatoes  
Sautéed green beans and shallots  
Lemon and coriander carrots  
Jersey Royals

### DESSERTS

A selection of mousses, gateaux and tarts available from the display  
Movenpick ice cream – flavours may vary  
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## THURSDAY - MEDITERRANEAN BUFFET

### APPETISERS

Tuscan bean soup (V)  
Falafel patties, tarator sauce  
Buffalo mozzarella, tomato and basil salad  
Chilled Spanish melon, cured meat

### SALADS

Mixed seasonal salad leaves and fresh herbs (V)  
Local cherry, plum or regular tomatoes, spring onions and basil (V)  
Fresh cucumber with dill, honey and yoghurt dressing (V)  
Chickpea salad (V)  
Niçoise salad  
Tzatziki, hummus, crudités and flat bread  
Feta cheese Greek salad (V)  
All the above accompanied by: Caesar dressing, blue cheese dressing,  
house vinaigrette, blueberry dressing, cocktail dressing.

### ENTREES

Fritto Misto of local fish, lemon  
Spaghetti pasta, ragu sauce  
Sautéed chicken, Corsican style with olives,  
tomatoes, potatoes and garlic  
Paella, "Valencia style"  
"Espetadas" of beef, marinated and skewered, grilled in Tandoor  
Penne pasta primavera (V)

### SIDES

Stuffed rice croquettes  
Ratatouille, Patatas bravas  
Aubergine and courgette beignets, Diced garlic potatoes

### DESSERTS

Crème Catalan, olive oil anglaise  
Tiramisu, Summer berry savarin  
Apricot tart, Black forest cake  
Dark muscovado chocolate cake, saffron tender cream  
Revani (traditional Greek semolina and almond cake)

(Tea and coffee not included)

**£20.00 per adult**

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## FRIDAY BUFFET

### APPETISERS

Light vegetable, crispy vegetable and noodle broth (V)  
Moules marinières, chunks of cabbage loaf bread  
Selection of spring rolls and samosas, dipping sauces  
Skewered chicken satay

### SALADS

Mixed seasonal salad leaves and fresh herbs (V)  
Local cherry, plum or regular tomatoes, spring onions and basil (V)  
Fresh cucumber with dill, honey and yoghurt dressing (V)  
A changing selection of salads comprising but not limited to:  
Jersey Royals, rice, pasta, bulgur wheat, couscous

All the above accompanied by: Caesar dressing, blue cheese dressing, house vinaigrette, blueberry dressing, cocktail dressing

### ENTREES

Roasted salmon fillet with a mushroom duxelle,  
in Filo pastry, sorel cream  
Butterfly chicken breast, basil pesto crust, piperade jus  
Braised beef, onions and mushrooms in a rich ale gravy  
Fusilli pasta in tomato, red onion, olive and parmesan ragu (V)

### SIDES

Buttered peas with baby onions and baby gem lettuce  
Pilaff rice, Mash potato, Medley of vegetables

### DESSERTS

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## SATURDAY BUFFET

### APPETISERS

Cream of vegetable soup, croutons (V)  
Caesar salad, assortment of toppings  
Goat's cheese three ways, condiments, crostini bread

### SALADS

Mixed seasonal salad leaves and fresh herbs (V)  
Local cherry, plum or regular tomatoes, spring onions and basil (V)  
Fresh cucumber with dill, honey and yoghurt dressing (V)  
A changing selection of salads comprising but not limited to:  
Jersey Royals, rice, pasta, bulgur wheat, couscous

All the above accompanied by: Caesar dressing, blue cheese dressing,  
house vinaigrette, blueberry dressing, cocktail dressing.

### ENTREES

Grilled fillet of local plaice, shrimp butter sauce  
Marinated and slow roasted lamb shoulder, cooking juices  
with honey, garlic, ginger and fresh coriander  
Mild yellow chicken thai curry flavoured with coconut milk,  
lime leaf, and limes  
Farfalle pasta in red pesto with char grilled vegetables (V)

### SIDES

Basmati rice, Broccoli and cauliflower  
Roasted baby potatoes with rosemary  
Baby corn, mange tout and sautéed mushrooms, Vichy carrots

### DESSERTS

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## SUNDAY - BRITISH FAYRE BUFFET

### APPETISERS

Local fish soup, garlic croutons or pea and ham soup  
Peeled prawn cocktail, marie rose sauce, iceberg lettuce  
Ploughman's platter of pies, scotch eggs, piccalilly,  
chutneys and potted meats  
Iced Royal Bay oysters with condiments

### SALADS

Mixed seasonal salad leaves and fresh herbs (V)  
Local cherry, plum or regular tomatoes, spring onions and basil (V)  
Fresh cucumber with dill, honey and yoghurt dressing (V)  
A changing selection of salads comprising but not limited to:  
Jersey Royals, rice, pasta, bulgur wheat, couscous  
All the above accompanied by: Caesar dressing, blue cheese dressing,  
house vinaigrette, blueberry dressing, cocktail dressing.

### ENTREES

Creamy baked haddock with spinach and sliced egg  
topped with cheesy mash  
Roasted scotch fore rib of beef, Colman's English mustard butter,  
horseradish Yorkshire pudding, beef gravy  
English chicken casserole with summer vegetables, Jersey Royals  
and fresh herb dumplings  
Slow cooked brined leg of pork, apple sauce, sage jus and crackling  
Ale, mushroom and asparagus pie (V)

### SIDES

Roast potatoes, Buttered Jersey Royals  
Medley of local and seasonal vegetables

### DESSERTS

Summer fruit cheesecake, butter orange sauce  
Dundee cake with whisky  
Somerset apple cake, vanilla custard  
Raspberry and orange jelly, lemon posset  
Fresh fruit trifle, Banana and toffee tart  
British cheese served with celery biscuits, fig chutney  
A selection of mousses, gateaux and tarts are available from the display  
Movenpick ice cream –flavours may change  
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