

Banqueting

BUFFET MENUS 2012

THE GROVE 

LONDON'S COUNTRY ESTATE

Buffet Menu

The following collection of menus has been created especially for Events at The Grove by our team of professional chefs.

(v) suffix denotes vegetarian dishes.

Please be aware that we are unable to guarantee that our dishes do not contain nut traces.

Please ensure you inform us of any food allergies prior to arrival.

Prices are effective from 1st January 2012 to 31st December 2012, when the price and content of these menus will be reviewed for those beyond this date.

Please note that The Grove reserves the right to alter prices and menu content due to fluctuating market conditions and seasonal recommendations.

Prices are inclusive of VAT at the current rate.

Buffet Menu 1

£72 per person

Served for a minimum of 40 guests

BREAD & BUTTER

Organic sour dough loaf, poppy seed rolls, seed rolls, crusty baguette, grissini
Hummus and assorted dips

SALADS

Mixed leaf salad (v)
House dressing, honey and mustard dressing, Balsamic dressing
Tomato and mozzarella salad with pesto and torn basil (v)
Grilled Mediterranean vegetables with goats cheese and Balsamic reduction (v)
Ratte potato salad (v)
Southern coleslaw (v)

COLD SELECTION

Ham hock terrine with pickled pear
Chicken liver parfait with port jelly
Assorted charcuterie
Smoked salmon with traditional accompaniments
Red mullet escabeche
Marinated mushroom and artichoke (v)
Mixed olives (v)

HOT BUFFET

Chicken and wild mushroom fricassee
Beef bourguignon
Lentil and aubergine moussaka (v)
Roast potatoes, garlic, thyme and sea salt (v)
Honey roast chantenay carrots with cumin seeds (v)
Creamed leeks with grain mustard (v)
Braised red cabbage with apple and red wine (v)

DESSERTS

Apple tarte tatin
Mandarin fudge slice
Glazed passion fruit tartlets
Pistachio and chocolate mille feuille
Blueberry and lime financier
Fresh fruit salad
Whipped cream
Chocolate, fruit and toffee sauce

Buffet Menu 2

£72 per person

Served for a minimum of 40 guests

BREAD & BUTTER

Organic sour dough loaf, poppy seed rolls, seed rolls, crusty baguette, grissini
Hummus and assorted dips

SALADS

Green leaf salad (v)
House dressing, honey and mustard dressing, Balsamic dressing
Sun dried tomato and Parmesan salad with rocket leaves (v)
Red cabbage coleslaw with apple and raisins (v)
Cucumber, mint and yoghurt salad (v)
Five bean salad with garlic and citrus dressing (v)

COLD SELECTION

Pissaladiere
Duck rilette
Assorted charcuterie
Smoked mackerel and tomato salad with basil
Stuffed peppers and chillies (v)
Lemon marinated bocconcini with semi dried tomato and rocket leaves (v)

HOT BUFFET

Roast chicken with madeira veloute and baby spinach
Mini lamb hot pots
Wild mushroom and butternut squash strudel with celeriac puree (v)
Roast new potatoes with rosemary, garlic and sea salt (v)
Vichy carrots (v)
Creamed savoy cabbage (v)
Braised chicory with orange and fennel seeds (v)

DESSERTS

Tiramisu with biscotti
Lemon verbena panna cotta with mint meringue
Apple and calvados delice
Chocolate opera cake
Raspberry and white chocolate mousse
Fresh fruit salad
Whipped cream
Chocolate, fruit and toffee sauce