



The Cobden BUFFET MENU

£25 per person

Choose 3 salads, 3 hot displays and 3 desserts

Salads

Meat

Watercress salad

with black pudding, crispy bacon and sauté new potatoes

Classic Caesar salad

with char-grilled chicken

Poussion salad

with crispy lardons, oven roasted cherry tomatoes and sweet and sour warm bacon dressing

Parma ham and bocconcini

with baby leaves and a basil oil dressing

Fish

Niçoise salad

A classic salad with marinated anchovy fillets, black olives, capers and grilled fresh tuna fillets

Avocado and smoked fish salad

A mix of ripe tomatoes, baby leaves, smoked mackerel and dill dressing

Red peppers and anchovy salad

Oven roasted peppers with marinated anchovies and a light vierge dressing

Two salmon salad

A mix of poached and smoked salmon with wild rocket and water cress dressing

Vegetarian

Watercress, spinach and Parmesan salad
With Cider vinegar and mustard dressing

Tricolour Salad

A classic salad of ripe plum tomatoes, avocados and mozzarella olive oil and fresh basil

Artichoke and rocket salad

A simple salad of globe artichokes, rocket, thinly shaved pecorino and lemon oil dressing

Simple salad

French beans, artichoke hearts, mixed leaves, black olives, red onions and ripe plum tomatoes

Hot Displays

Meat

Hot salt beef

served with pickles, rye bread and English mustard

Chicken

with wild mushrooms and a tarragon cream sauce, served with rice or tagliatelle

Roast loin of Pork

with spring onions and potato cake

Fish

Seafood risotto

Rich risotto with prawns, mussels, clams and squid

Poached salmon

With a watercress and dill sauce and new potatoes

Pasta primavera

Spring time pasta of artichokes, tiger prawns, lemon and flat parsley

Vegetarian

Tagliatelle

with wild mushroom cream sauce and crisp garlic

Parmigiarva di melanzane

Aubergines roasted with a rich tomato sauce mozzarella and parmesan

Spinach and Ricotta cannelloni

Desserts

Warm chocolate and walnut brownie

Vanilla rice pudding with chocolate dip

Mixed fruit salad

Apple and rhubarb crumble with custard

Cheese platter, grapes and crackers