



# THE BLUE ROOM

## Function Buffet Menu

Included in Day Delegate Rate (or £22.00 per person)

Please select 8 Main dishes and 3-4 Side dishes. We require this one week prior to your event.

### MAIN FISH PLATTERS:

**Lemongrass & Coriander Tiger Prawn Skewers (GF/DF)**  
Sweet Chilli Dip

**Panko Crusted Fish Goujons (DF)**  
Popped Capers & Tartare Sauce

**Smoked Salmon, Crayfish & Cucumber Wraps (GF/DF)**  
Avocado Mayonnaise

**Smoked Fish, Dill & Scallion Croquettes (DF)**  
Pickled Cucumber, Lime Aioli

**White Crab, Ginger & Green Chilli Muffins**  
Beetroot & Spring Onion Slaw

**Miniature Prawn Cocktail (GF/DF)**  
Little Gem, Radish, Smoked Pepper Cocktail Sauce

**Sea Salt & Black Pepper Calamari (DF)**  
Roast Garlic Mayonnaise

### MAIN MEAT PLATTERS:

**Pulled Pork Croquettes (DF)**  
Barbecue Jam

**Sticky Lime, Chilli & Tomato Chicken Wings (GF/DF)**

**Roast Pepper Beef Brisket Slider**

**Pork, Sage & Apple Buttermilk Buns**

**Coriander Dukkha Crusted Chicken (GF/DF)**  
Harissa Aioli

**Crispy Duck & Sesame Bao Buns (DF)**  
Crisp Skin, Mirin Chilli Dip



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**Shaved Beef, Blue Vinny & Beetroot Rarebit**

**Sticky Ox-tail Bon Bons (DF)**  
Mirin & Lemon Mayo

**Jack Daniels & Miso Pork Belly Scampi (GF/DF)**  
Sesame & Mirin

## **MAIN DISH VEGETARIAN AND VEGAN PLATTERS:**

**Truffled Mushroom, Tarragon & Parmesan Arancini's**  
Citrus Mustard Mayonnaise

**Basil Dried Tomato, Mozzarella & Seaweed Pesto Tian (GF)**

**Root Vegetable & Rosemary Hash Browns (V+/GF)**  
Vegetable Crisps, Beetroot Houmous

**Sweet Pea, Squash & Mint Bhaji (GF/DF/V+)**  
Coriander, Chilli, Almond Yoghurt

**Mature Cheddar, Chive & Mustard Bon Bons**  
Beet & Scallion Slaw

**Apricot Israeli Cous Cous Cakes (DF)**  
Carrot & Coriander Ketchup

**Quinoa, Basil & Cherry Tomato Peppers (GF/DF)**

**Curried White Slaw Scones**  
Tamarind Jam

## **SALADS & SIDES:**

**New Potato, Chive, Grain Mustard & Roast Shallot Salad (GF)**

**Crispy Seasonal Vegetables & Mixed Leaf Salad Bowls (GF/DF)**

Oils & Vinaigrettes

**Maple & Rosemary Roast Carrots, Beets, Black Cabbage & Squash (GF/DF)**

Garlic & Pine Nuts

**Lavender, Coriander & Ginger Dressed Pasta Salad (GF/DF)**

Courgettes & Cucumber

**Carrot, Cabbage, Grelot Onion (GF)**

Beetroot & Parsley Slaw



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## DESSERTS:

You can add dessert platters to your buffet. £3.50 per person supplement.

Please select 3 desserts from the selection below:

**Double Chocolate Brownie (GF)**

Vanilla Ice Cream

**White Chocolate Mini Eclairs**

Vanilla Chantilly

**Pineapple & Lime Carpaccio (V+)**

Raspberry Sorbet

**Mini Dorset Apple Cake**

Caramel Cider Sauce