

WHITEHALL BUFFET MENU

£85 per person

Soup

Cream of Vegetable Soup with Herb oil

Brean rolls and Butter

Starters

Tomato & Mozzarella, Basil, Balsamic Dressing
Salad.

Roast Mediterranean Vegetables

Super food salad with toasted seeds

Mixed Seasonal Leaves

Smoked Fish Platter

Mains

Pan fried Beef Sirloin, Caramelised Red onion,
baby onions, thyme reduction

Poached Haddock, Seasonal Greens, Mustard
Sauce

Spinach and Ricotta Cannelloni, Cheese Sauce (V)

Parmesan Creamed Potatoes (V)

Steamed Seasonal Vegetables (V)

Desserts

Seasonal Fruit Salad

Raspberry Mille Feuille

Lemon Drizzle Cake

Tea and Coffee

WHITEHALL BUFFET MENU

£85 per person

Soup

Carrot and coriander Soup with Herb oil

Bread rolls and Butter

Starters

Salt Baked beetroot and goat cheese crumble salad

Baked Butternut squash, baby spinach and sunflower
seed salad

Mixed peppers and Quinoa salad

Mixed Seasonal Leaves

Smoked Fish Platter

Mains

Pan fried chicken supreme, braised leeks, wild
mushroom fricassee and creamed reduction

Pan fried Seabass, poached fennel and black olive Sauce
vierge

Gnocchi with roasted pumpkin and pumpkin creamed
reduction, sage oil (V)

Sauteed Potatoes with baby onions and parsley (V)

Steamed Seasonal Vegetables (V)

Desserts

Seasonal Fruit Salad

Choclote slice

Lemon Meringue pie Tart

Tea and Coffee