

T H E
CORINTHIAN
CLUB

HOT FORK BUFFET

20

Choose 3 Salads, 3 Main Courses With 3 Accompaniments & 2 Desserts

~ SALADS ~

- Asian Coleslaw, Carrot, Red & White Cabbage, Spring Onion, Sesame, Coriander, Soy v
Charlotte Potatoes, Katy Rogers Crème Fraiche, Arran Mustard & Spring Onion Salad v
Greek Salad, Kale, Romaine, Gordal Olives, Mint, Sweet Peppers,
Cucumber, Feta Cheese, Oregano Dressing v/vg
Prosciutto, Charentais Melon, Herb Salad, Sherry Vinaigrette,
Watermelon Radish, Shaved Pecorino
Penne Pasta Salad With Rocket, Cherry Tomato & Basil Pesto v
Crispy Oriental Beef, Spiced Noodles, Cos, Carrot Ribbons, Sesame, Soy & Ginger
Penne Pasta With Peppers, Crayfish & Spicy Tomato Mayonnaise
Tomato, Spinach & Red Onion Salad v
Caesar Salad With Croutons & Anchovies
Chilli & Coriander Couscous Salad v

~ MAIN COURSES ~

- Poached Salmon With Dill, Lemon & Caper Butter
Classic Scottish Beef & Ale Pie, Puff Pastry
Thai Green Chicken Curry
Moroccan Lamb, Apricot & Prune Tagine
Roast Chicken With Serrano Ham
Mediterranean Vegetable Lasagne v
Beef Brisket Chilli With Sour Cream
Lamb Moussaka With Tzatziki Yoghurt
Penne Pasta With Wild Mushroom & Sun Blushed Tomato, Tarragon EVOO v

~ ACCOMPANIMENTS ~

- | | |
|-------------------------------------|----------------------------|
| Grain Mustard Mashed Potato v | Boiled Dill New Potatoes v |
| Spicy Coriander & Chilli Couscous v | Seasonal Vegetables v |
| Sticky Cardamom Rice v | Duck Fat Roasted Potatoes |

~ DESSERTS ~

- Strawberry Meringue With Raspberry Sauce
Dark Chocolate Truffle Tart With Chantilly Cream
Raspberry Cranachan With Toasted Oatmeal
Fresh Fruit Salad & Passion Fruit Syrup
Classic Crème Brûlée, Shortbread
Apple Crumble With Fresh Pouring Cream
Selection Of Cheeses With Grapes, Celery, Charcoal Crackers & Oatcakes v

Supplement: 3 Per Person