

THE VENUE

AT THE HOUGHTON HOTEL

BUFFET MENU 1

SALAD SELECTION

- ❖ Greek Salad Station: Assorted Lettuce, Onion, Tomato, Pepper, Cucumber, Olive, Feta Cheese, Oregano Vinaigrette, Honey Mustard Dressing
- ❖ Beetroot Salad: Red Onion, Orange, Ginger & Chutney
 - ❖ Coleslaw Salad: Raisins & Pecan Nuts
 - ❖ Selection of oven baked rolls and butter

HOT SELECTION

- ❖ Grilled chicken thigh, Mushroom Ragout
- ❖ Pan Fried Line Fish Medallions, Lemon Dill Sauce
 - ❖ Slow Cooked Moroccan Lamb Stew
 - ❖ Brinjal & courgette bake with homemade Napolitano
- ❖ Brown Rice, Seasoned with Buttered Brunoised Vegetables
 - ❖ Seasonal Grilled Vegetable, Herb Butter
 - ❖ Roast Rosemary & Garlic Potato

HOT OFF THE CARVING STATION

- ❖ Roasted Pepper Crusted Beef Sirloin served with Red Wine & Rosemary Jus, Whole Grain Mustard

DESSERT BUFFET

- ❖ Crème Brule
- ❖ Baked Cheesecake & Berry Couli
 - ❖ Black forest chocolate mousse
- ❖ Traditional Malva pudding with custard

