



**WEST WYCOMBE**  
CORPORATE ENTERTAINMENT

**SUMMER MENU 2010**

**BREAKFAST**

**OPTION 1**

**Locally produced Pork and Leek sausage baps  
or  
Large floured baps filled with rashers of crispy bacon  
Warm croissant filled with cheese and tomato (v)**

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**OPTION 2**

**Danish pastries  
&  
Pain au chocolat**

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**Filter coffee, tea and infusions**

**LIGHT LUNCH**

**Ham and cheese ploughman's  
with crusty bread, pickles and relishes  
Apples and Satsumas  
Tea and Coffee**

**MAIN MEAL – please choose one option from each course for your whole group**

**Starters**

**Chilled pea and mint soup**

**Scottish smoked salmon**

*on a potato and red onion salad with a light herb crème fraiche dressing*

**Homemade chicken liver pâté with red onion marmalade**

**Salad of summer Squash**

*Goat's curd, rocket and shaved garden radish*

**Selection of bread rolls**

**Main Courses**

**CARVED OPTIONS**

**Whole spit roast lamb, (minimum 20)**

**Whole spit roast English porker (minimum 75)**

**Half spit roasted pig (min 45)**

**Butterflied leg of Lamb studded with garlic and Rosemary**

**Pan fried breast of chicken**

*pea, bacon and baby onion fricassee, crushed new potatoes  
and wild mushroom sauce*

**Roast rump of lamb**

*with a herb crust, dauphinoise potatoes, asparagus, carrots and broad beans*

**Roasted fillet of Scottish salmon**

*stir fried oriental vegetables, pak choi,  
gingered noodles and soy dressing*

**Asparagus, broad bean and mint risotto (v)**

*rocket, parmesan curls and lemon oil*

**Goat's cheese and caramelised red onion Pithivier (v)**

*with rocket and basil salad*

**Desserts**

**PLEASE CHOOSE 1**

**Tangy tarte au citron**

*served with crème fraiche*

**Eton mess**

*crushed meringue, double cream and strawberries*

**Tiramisu**

**Deep filled apple pie and double cream**

**Lemon Posset**

**Balsamic strawberries with crème fraiche**

Alternative Summer Menus

**COLD FORK BUFFET**

MAIN DISHES – PLEASE CHOOSE 3

**Oriental spiced chicken salad with lime**

**Roasted Sirloin of beef with horseradish sauce**

**Roasted loin of pork with whisky and date stuffing**

**Dry cured Wiltshire ham**

**Whole sides of salmon**

*lightly roasted in Butter with Dill, Pink Peppercorns and a hint of Sweet Chilli Sauce*

**Bowls of prawns**

*served with traditional Sauce Marie Rose and a Coriander and Ginger Mayonnaise*

**Game pie with apricot salsa**

**Stilton and walnut quiche**

**Red onion and pepper tart**

POTATOES – PLEASE CHOOSE 1

**Thyme roasted new potatoes (hot)**

**Baby potatoes in herb butter (hot)**

**German potato salad with grated gherkin and chives**

**New potato salad with sour cream and scallions**

SALADS – PLEASE CHOOSE 3

**Greek salad**

**Roasted cherry tomato and mushroom salad with balsamic dressing**

**Grated carrot, orange and coriander**

**Creole slaw with red and white cabbage, horseradish and parsley mayonnaise**

**Cold beet and red onion salad**

**Wild rice with sweetcorn, peppers and flaked almonds**

**Couscous and roasted vegetable salad**

**Apple peach and celery**

**Baby leaf and herb salad with Italian herb dressing**

**Selection of bread rolls**

DESSERTS – PLEASE CHOOSE 2

**Tangy tarte au citron**

*served with crème fraiche*

**Eton mess**

*crushed meringue, double cream and strawberries*

**Tiramisu**

**Deep filled apple pie and double cream**

**Lemon Posset**

**Balsamic strawberries with crème fraiche**

## **BARBECUE**

### **Main Dishes – Please choose 3**

**Griddled minute steak coated with seed mustard butter**

**Barbecued devilled beef**

*Flavoured with Mustard, Cayenne Pepper, Tabasco, Worcester Sauce and Brown Sugar*

**Classic Burger – 100% Beef**

*Relishes and sauces*

**Traditional Oxford sausage basted with honey mustard**

**Roasted chicken thigh with sweet chilli sauce**

**Balinese chicken**

*(Oriental flavours with Lemongrass, Galangal, Chillies, Turmeric and Coriander)*

**Piri Piri pork roast**

*(Legs of Pork brushed with Piri Piri cooked whole)*

**Sides of Salmon roasted with dark Soya sauce and sesame seeds**

**From the Giant Wok Prawn and Ginger noodle Stir-fry**

**Tandoori lamb kebab with minted Yoghurt**

**Cajun lamb roast**

### **Vegetarian Alternatives – Please choose 2**

**Caramelised onion tart**

**Aubergine, tomato and Feta stack**

**Fire roasted mediterranean vegetables**

**Spicy vegetable patties with tomato salsa**

**Large field mushroom layered with spinach, beef tomato and, melted cheese**

### **Salads – Please choose 3**

**German potato salad with gherkins and onions**

**New potato salad in crème fraiche and chives**

**Oriental spicy rice salad with dried fruits and nuts**

**Beef tomato and red onion salad with cracked black pepper and olive oil**

**Roasted cherry tomato and mushroom salad with balsamic dressing**

**Fruity coleslaw in a light mayonnaise**

**Carrot, orange and coriander salad**

**Ratatouille salsa**

**Couscous with roasted vegetables**

**Caesar salad**

**Summer leaf with cider vinegar dressing**

**Selection of bread rolls**

### **DESSERTS**

**PLEASE CHOOSE 2**

**Tangy tarte au citron**

*served with crème fraiche*

**Eton mess**

*crushed meringue, double cream and strawberries*

**Tiramisu**

**Deep filled apple pie and double cream**

**Lemon Posset**

**Balsamic strawberries with crème fraiche**

**AFTERNOON TEA**

**Scones with clotted cream and strawberry jam**

**Malted fruit loaf**

**or**

**Selection of finger sandwiches on white & granary bread**

**Lemon drizzle cake**