



Bristol Section Summer social and wine tasting

Menu*

Canapes (7-8pm)

Sliced Rare Beef on a Miniature Yorkshire Pudding
topped with Horseradish Sauce [G,E,M]

Spicy Naan with Smoked Chicken Mousse, Coriander and Mango [G,E]

Smoked Salmon Crostini with Caper Cream Cheese [G,M,F]

Mushroom Duxelle and Sun blush Tomato Crostini (V) [G,M]

Hot Buffet Supper Menu

Supreme of Chicken wrapped in Parma Ham, stuffed with Tomato, Mozzarella
and Basil, served with a Red Wine and Tomato Jus [M,N]

Mediterranean Seafood [F,MC]

Stuffed Flat Mushroom filled with Butternut Squash, Lentils and Spinach,
topped with Parmesan Cheese & Sundried Tomato,
with Grain Mustard Sauce [M,C,Mu] (can be made Vegan on request)

served with

Rosemary Roasted New Potatoes

Seasonal Vegetables

Rustic Breads and Butter

Dessert Buffet

Classic Eton Mess [E,M]

Lemon and Blueberry Cheesecake [G,M]

Salted Caramel Chocolate Tart [G,M]

served with

Fruit Compote, Cream, Exotic Fresh Fruit Platter

Allergen Codes:

E-Eggs, F-Fish, L-Lupin, M-Milk, Mu-Mustard, P-Peanuts, Se-Sesame, So-Soya, N-Nuts,
G-Gluten+Cereals, C-Celery+Celериac, SD-Sulphur Dioxide, MC-Molluscs+Crustaceans

*Subject to change