

ITALIAN BUFFET

£24.00 PER HEAD INC VAT AT 20%

CHEFS ITALIAN BREADS TO GREET YOU AT YOUR TABLE

Ciabatti, Focaccia & Tomato Pizza Breads

LOIN OF PORK BRESSIA

Roasted Loin of Pork with Sage and Black Pepper
Served with Honey Roasted Shallots

MEAT BALLS BOLOGNA

Spicy Balls of Beef Mince with Chilli and Rich Gravy

CHICKEN ALFREDO

A Classic Italian dish with Cannellini Beans, Shallots, Fresh Basil
and White Wine Sauce

PENNE PASTA FLORENTINE (V)

Pasta with Spinach and Cheese Baked in the Oven

CODA DI ROSPO

Flakes of Cod with Chick Peas, Tomatoes & Courgettes Topped with Parmesan

ROAST VEGETABLE RISSOTTO (V)

ROAST GARLIC & ROSEMARY POTATOES (V)

BORLOTTI BEAN POT (V)

INSALATA MIXTA (V)

CHEFS TRADITIONAL PROFITEROLES

Stuffed with Fresh Cream Creme Patissiere & Smothered with Rich
Warm Chocolate Sauce

FAIRTRADE FILTER COFFEE WITH AMERETTO BISCUITS

FRENCH BUFFET

£24.00 PER HEAD INC VAT AT 20%

CHEFS FRENCH BREADS TO GREET YOU AT YOUR TABLE

French Stick, Sultana Brioche & Garlic Bread

COQ AU VIN

Sauteed Chicken with Mushrooms, Shallots & Red Wine
Slowly Cooked in The Oven

TARTIFLETTE AU SAVOIE

Great dish of the Alps. Potatoes, Fennel, Celery and Reblochon Cheese

BEOUF BOURGUIGNON

Prime Pieces of Beef slowly cooked in the oven with Red Wine and Shallots

FRICASEE DE FRUITS DE MERS

Fruits of the Sea in a Chablis Sauce

FOREST MUSHROOM CHEVRE CHAUD(V)

Grilled Mushrooms with Parsley & Garlic Glazed with Goats Cheese

COURGETTE PROVENCAL (V)

FRENCH FRIES (V)

PETIT POIS FRANCAIS (V)

SALAD DE LEGUNES (V)

ILE FLOTANTE

A Classic French Meringue in Vanilla Cream

FAIRTRADE FILTER COFFEE WITH BRITTANY BISCUITS

CLASSIC BUFFETS 2014

Baldwins

£24.00 BARBADOS BUFFET
PER HEAD INC VAT AT 20%

CHEFS CARIBBEAN BREADS TO GREET YOU AT YOUR TABLE
Coconut, Pineapple, Sweetcorn & Red Pepper

BARBECUED PORK RIBS CLIFF BEACH
Prime Ribs of Pork Barbecued and served with Hickory Pineapple Salsa

BARBADIAN LAMB CURRY
Succulent Lamb with Mild Curry Spices and Jalfrezi Sauce

CLASSIC CARIBBEAN JERK CHICKEN
Mildly Spiced Chicken with Fried Bean Rice

CHARRED CAJUN SPICED SALMON
Lightly Spiced Fresh Salmon With Cajun Glaze

MANGO BAY FIREBEAN POT (V)
A Galaxy of Mixed Beans with Sweet Potatoes, Red Onions & a Spicy Tomato Sauce

HOT SPICY NOODLES (V)
SWEETCORN & BAMBOO SHOOT SALAD (V)
CUCUMBER AND LIME SALAD (V)
ST LUCIA POTATO WEDGES(V)

RUM & RAISIN TOFFEE PUDDING
A Light Sponge with Toffee Custard

FAIRTRADE FILTER COFFEE WITH GINGER NUTS

YORKSHIRE BUFFET ^{OMEGA}
£24.00 PER HEAD INC VAT AT 20%

CHEFS YORKSHIRE BREADS TO GREET YOU AT YOUR TABLE
Wensleydale Cob, Wholemeal Sultana Bread & Cottage Loaf

ROAST STUFFED PORK LOIN
Sage and Onion Stuffing and Apple Sauce

YORKSHIRE FARMHOUSE SAUSAGES
Grilled to perfection with Caramelised Onions

POT ROAST BRISKET
With Leek & Sage Yorkshire Puddings

CHICKEN & MUSHROOM PIE
Fillets of Chicken in Creamy Mushroom Sauce topped with Rich Pastry

WENSLEYDALE & SHALLOT FLAN (V)
A Rich Pastry Flan of the Dales

ROAST POTATOES (V)
CAULIFLOWER CHEESE (V)
PEAS & LEEKS
HONEY ROASTED YORKSHIRE FARM VEGETABLES(V)

APPLE & RHUBARB CRUMBLE
With Real Custard sauce

FAIRTRADE FILTER COFFEE WITH YORKSHIRE PARKIN

GOURMET BUFFETS 2014

Baldwins
OMEGA

£33.00 PER HEAD INCLUDING VAT AT 20%

OUR GOURMET BUFFET IS PRESENTED IN THE CLASSIC STYLE.

ALL JOINTS ARE SERVED STRAIGHT FROM THE OVEN AND CARVED AT THE TABLE MAKING A TRULY GASTRONOMIC PLEASURE.

TO GREET YOU AT YOUR TABLE

A Basket of Our Own Baked Bread - Butter, Olive Oil and Crudites with a Garlic Dip

THE BUFFET TABLE

PRIME SIRLOIN OF SCOTCH BEEF

Without doubt, our Signature Dish With Yorkshire Pudding, Onion Sauce, Horseradish Cream and Rich Beef Gravy

ROAST RACK OF PORK

Derbyshire Pork served Cracklingly fresh from the oven – With Sage & Onion Stuffing

PRIME ROAST DERBYSHIRE TURKEY

Plump Derbyshire Turkey with Thyme and Sausage Cake, Crispy Bacon Lardons, Cranberry and Bread Sauces and Rich Turkey Jus

SALMON LINGUINI

Chargrilled Salmon on a Bed of Linguini with Dill Sauce

CHATSWORTH GAME PIE

A Great Pie made from Game Not Long Strayed this way

VEGETABLE STRUDEL

Freshly baked Puffed Pastry stuffed with Leeks, Onions, Curly Kale, Fennel & Spinach with Roast Chestnut Cream
(V)

Tomato and Orange Salad (V) Chived New Potatoes (V)

Cauliflower au Gratin (V) Tossed Leaf Salad (V)

CREPES SUZETTES AU KIRSCH

Fresh Crepes Served with Cherries In Kirsch Sauce & Chefs Vanilla Ice Cream

GOURMET CHEESE SELECTION

FAIRTRADE FILTER COFFEE & BALDWINS CHOCOLATES