

**FESTIVAL MARQUEE
HOT BUFFET
Meals served from 6pm –7.15pm**

Wednesday, 6th June

Classic Beef & Smoked Pancetta Bourguignon
Grilled Lemon, Sumac & Za'atar Vegetables, Fresh Humous & Rocket **v**
Savoury Rice Salad Roasted Mediterranean Vegetables
Buttered New Potatoes with Mint
Dessert: Chocolate Mousse Cake with Toffee Sauce, Berries & Pouring Cream. Fresh Seasonal Berry Salad with Pouring Cream

Thursday, 7th June

Thai Style Pork & Vegetable Stew, Coriander and Sweet & Sour Sauce
Feta, Caramelised Onion & Sun Dried Tomato Lasagne **v**
Thai Fragrant Rice Salad
Warm New potato & Green Pea Salad
Dessert: Raspberry & Strawberry Pavlova, Berry Coulis & Vanilla Shortbread. Fresh Fruit Salad with Passion Fruit and Pouring Cream

Friday, 8th June

Beef, Red Wine & Chestnut Mushroom Bake, Potato & Parmesan Crust
Vegetable, Split Pea & Coriander Con Carne with Cheese & Fresh Herbs **v**
Thyme Roasted Potatoes
Green Beans, Broad Beans with Feta in Olive Oil & Balsamic Glaze
Classic Waldorf Salad
Dessert: Summer Raspberry & White Chocolate Cheesecake with Fresh Berries & Creme Chantilly. Kiwi, Pineapple & Mango Fruit Salad with Fresh Lime Syrup & Pouring Cream

Saturday, 9th June

Slow Roasted Lamb Shoulder with Roasted Berber Spices
Smoked Haddock, Cheddar & Spinach Bake with Herb Crust
Roasted Butternut & Red Onion with Tahini, Za'atar & Bulgur Wheat
Mediterranean Vegetable Salad, Spinach & Roasted Pepper Sauce
Greek Feta & Olive Salad
Dessert: Classic Lemon Tart, Whipped Cream & Raspberry Coulis
Banana, Grape & Citrus Fruit Salad with Pouring Cream

Sunday, 10th June

Coq au riesling (chicken in creamy riesling, mushroom & pancetta sauce)
Asparagus, Gruyere & Parsley Risotto with Fresh Herbs **v**
Creamy Mashed Potato, Fresh Mint, Garden Peas & Carrots.
Celeriac & Split Pea Salad with Pickled Red Onion, Mint & Coriander
Dessert: Chocolate Brownie & Salt Caramel Mess, Fresh Berries & Coulis
Trio of Melons, Grapes & Strawberries with Lemon & Mint Dressing & Pouring Cream

Each Meal Served with Fresh Bread & Farmhouse Butter
v denotes vegetarian option

Hot Fork Buffet –£28 per person

During the interval: Coffee or tea with homemade biscuits - **£1.50**

The Bar: serving a selection of Champagne and Fine wines
(pre-orders appreciated, see the Wine List below)

Wine List 2018

White Wine		Red Wine	
Orange River Chenin Blanc ^(SA)	£15.50	Les Vignes De Bila Haut Rouge	£15.50
Domaine Felines Jourdan Picpoul Pinet ^(FR)	£16.50		
		Alta Vega Crianza Rioja ^(SPA)	£17.00
Bladen Marlborough Sauvignon Blanc ^(NZ)	£20.00	Familia Zuccardi Malbec ^(ARG)	£20.00
Rose Wine		Sparkling	
Mellat Dekker's Valley Shiraz	£18.00	Ayala Brut Majeur NV	£33.00
		Cantine Riondo Prosecco	£20.00
Beer (Hop & Stagger (500ml))	£4.50		
Still & Sparkling Water (330ml)	£2.00	Lemonade (per glass)	£2.00
J20 Orange & Passion Fruit (275ml)	£3.00	Orange Juice (per glass)	£2.00

Fine wines, soft drinks & Bar Service
Catering by Fresh & Lush of Bridgnorth