

# Our food & your events: success on a plate

## Delegate Buffet Menu

### Feta toasts

Greek feta cheese on sliced grilled ciabatta with tomato, red onion and black cracked pepper drizzled in extra virgin olive oil (v)

### Chicken satay

Sliced chicken breast on skewers with our own homemade satay sauce

### Vegetable pancake rolls

Filo wrapped vegetable pancake rolls wrapped in a seaweed bow, served with sweet chilli dipping sauce (v)

### Pigs in glazed blankets

Pork sausages wrapped in streaky bacon with a honey glaze

### Prawn crostini

Freshwater prawns served on a crostini with a chilli dressing

A selection of delicious handmade sandwiches on a variety of fresh breads

Freshly brewed coffee or tea

## Buffet Premium Menu A + £2 p/h

### Skewered cantaloupe melon & Parma ham

Sliced melon wrapped in spanish fine Parma ham on mini skewers

### Smoked salmon tortilla roulades

Wheat tortillas rolled with smoked salmon, cream cheese & spicy rocket

### Coconut & lime marinated chicken on skewers

Grilled, served with fresh coriander and sweet chilli dip

### Haloumi toasts

Sliced ciabatta, topped with grilled aubergine & haloumi cheese (v)

### Mini vegetable samosas

Flash fried samosas with a light crispy batter served with mango chutney dipping sauce (v)

A selection of delicious handmade sandwiches on a variety of fresh breads

Freshly brewed coffee or tea

Other premium buffet menus available on request.



## Lunch Fork Buffet Menu

Please make your choice of 3 main and 3 desserts (see desserts) from either the cold or hot fork buffets. If you require more choices this is fine please ask for a quote.

### Cold Main Courses

Egg penne pesto pasta salad with mixed peppers and courgettes (v)

Finest honey roast ham carved from the bone with wholegrain mustard to accompany

### Salmon supreme

served with a fresh herb mayonnaise dressing

### Chicken caesar salad

with croutons and parmesan shavings

Roast peppered sirloin of beef served with horseradish (Please add a £2.00 supplement)

Sliced feta cheese, beef tomatoes garnished with a cucumber and olive salad (v)

### Hot Main Courses

Home made vegetable lasagne with Zests secret ingredient (v)

### Marinated chicken

in a cream and tarragon sauce

### Five mushroom stroganoff

with a cream, red wine, onion, paprika and mustard sauce (v)

### Oxford beef in a rich sauce

with mixed peppers, red wine and rosemary

### Thai green salmon curry

with coconut and subtle spices

### Harvester casserole

with baby corn cobs, blackeye beans, baby carrots, mushrooms and peppers in a rich seasoned cheese sauce (v)

Havana lamb pieces in a sweet and spicy Caribbean style sauce (Please add a £2.00 supplement)

### Chicken in a chasseur sauce

with caramelised red onions, herbs and tomatoes

All dishes served with a selection of potatoes, leaf salad and fresh breads

### Lunch Fork Buffet Desserts Menu

- Traditional european cheese board
  - Chocolate profiteroles
  - Iced platters of fresh seasonal fruits
  - Peach and champagne tart
  - Homemade chewy raspberry meringue
  - Dangerously delicious double chocolate fudge cake
  - Homemade apple pie
- Served with fresh cream

Freshly brewed coffee or tea



For more information about hosting your conference, business or business entertainment event at Bletchley Park, please contact: Greg Pounds, Corporate Hospitality & Events Manager at Zest Reservations on **0800 294 4059**

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## Corporate Dinner Menu

### Starter (choose 1)

Ardennes pate with mushrooms  
served with a rocket garnish and caramelised onion chutney

Blue cheese salad with rocket, Parma ham and pine nuts

Smoked salmon, prawns and dill on rocket drizzled with lemon olive oil

Mozzarella, vine tomato and red onion salad  
with torn basil (v)

Roasted tomato, dolcelatte and chive tart (v)

Prawn, marie rose and smoked salmon terrine  
with watercress garnish

Goats cheese with cranberry relish and salad garnish (v)

Lemon and coriander hummus with Serrano ham and olives

Chef's homemade soup of the day

Fanned melon with Parma ham and wild berry compote

### Main (choose 1)

Poached salmon with spinach and exotic mushrooms  
in a white wine, cream and tarragon sauce

Chicken supreme with a leek and smoked bacon mousse  
in a wild mushroom sauce

Salmon supreme marinated with Thai basil and lemongrass,  
with a caper and citrus butter dressing

Potato and red cabbage layer cake with a red onion, port and Madeira sauce (v)

Fricassee of chicken slow cooked with a mustard cream and tarragon sauce

Spinach and mushroom filo bundle with a Stilton sauce (v)

Braised lamb shank in a red wine, garlic and rosemary sauce

Breaded plaice fillet stuffed with prawns, mushrooms and a chardonnay sauce

Fillet of beef dressed with a red wine and cream pepper sauce

Leek and gruyere crown served with a tomato and basil jus (v)

Tender pork hock with fruit compote

Bacon and emmental cheese tart with torn basil

(Served with a selection of vegetables and potatoes as appropriate)

### Desserts (choose 1)

Chantilly profiteroles with chocolate sauce

White chocolate and lime cheesecake

Dark chocolate torte with brandy

Strawberry and clotted cream tart

Banoffee pie

Meringue nests filled with cream, raspberries and coulis  
peach and champagne tart

Chocolate and orange mousse with orange liqueur coulis  
(Served with cream)

Freshly brewed tea and coffee with mints

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## Gourmet Dinner Menu

### Starters (Choose 1)

Salad of seared scallops  
with pancetta, rocket and orange butter sauce

Foie gras & chicken liver parfait  
with an apricot & ginger chutney served with brioche

Organic scottish smoked salmon & tiger prawn cocktail timbale, herb  
leaf salad with a lemon shallot dressing

Asparagus bisque  
with free range poached quill eggs, garlic and gruyère crostini (v)

Dom perignon rose sorbet  
served in a frosted martini glass

### Main (Choose 1)

Tournedos rossini  
topped with foie gras and wild mushrooms garnished with fine claret jus

Charred tuna supreme  
on a bed on crushed new potatoes with a French bean salad and salsa verde

Herb infused rack of welsh lamb  
on a bed of gruyere mash served with slow roasted vine tomatoes and a bay leaf jus

Thai style tofu steak  
in a subtle marinade served with lightly pan fried asian greens & sticky rice (v)

Pan-fried breast of duck  
served on a cabbage and confit parcel with a port wine sauce turnip and potato galette

### Pre Dessert

Strawberry romanoff espuma  
served in a shot glass

### Dessert (Choose 1)

Rich belgian chocolate fondant with a swiss white  
chocolate centre served with mint chocolate ice cream filled brandy basket

Campari poached pear & vanilla panacotta  
with a seasonal mixed berry coulis

Raspberry mille-feuille  
with a berry coulis and pistachio cream

Freshly brewed columbian coffee served with hand made  
petit fours and all butter shortbreads

