



THE LEVELS COUNTRY KITCHEN

COLD FORK BUFFET SAMPLE MENUS

All prices can be subject to increases and will be confirmed upon the confirmation of your booking

MENU 1: PLOUGHMANS BUFFET £13.00pp

Mature Somerset Cheddar
West county brie
Home roasted rare beef
Red onion marmalade
Crunchy apple slaw with walnuts
Crispy mixed leaf salad
Celery sticks, grapes & apples
Pickled onions
Beetroot pickled eggs
Assortment of breads & butter

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MENU 2: THE LIGHT & SIMPLE £14.00pp

Home roasted honey & mustard ham
Mature cheddar cheese & caramelised onion tart
Crunchy apple slaw with walnuts
New potato salad with dill & mustard dressing
Crisp mixed leaf salad, cherry tomatoes
Assortment of breads & butter

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www.thelevelscountrykitchen.co.uk

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MENU 3: CLASSIC AND TASTY £18.00

Sliced & lemon chicken, pine nuts, green beans & parmesan flakes
Oven baked side of salmon with lemon and dill butter
Potato, onion and roasted red pepper frittata
Home roasted honey & mustard ham
Moroccan couscous
Pasta, spinach and pesto salad
New potato salad with dill & mustard dressing
Assortment of breads & butter

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MENU 4: THE FULL WORKS £25.00



Roast topside of rare cooked beef
Oven baked side of salmon with lemon and dill butter
Asparagus and Cheddar cheese tart
Home roasted honey & mustard ham
New potato salad with dill & mustard dressing
Crunchy apple slaw with walnuts
Pasta, spinach and pesto
Moroccan couscous
Mixed leaf salad
Assortment of breads & butter

Chocolate brownies with chocolate ganache, cream & seasonal fruit coulis
Raspberry filled pavlova
Cheese platter with grapes, biscuits & onion marmalade



**GREAT CARE IS TAKEN TO CREATE & PREPARE THE BUFFETS
TO THE HIGHEST STANDARD USING FRESH INGREDIENTS &
LOCAL PRODUCE. PLEASE ADVISE OF ANY ALLERGIES OR
SPECIAL DIETARY REQUIREMENTS**



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