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 £14.50pp

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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## 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

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