



Business Menu – Hot & Cold Finger Buffet

This menu is offered as the standard lunch option for our inclusive packages.

It is suggested, based on our experience of popular dishes which cater for a range of preferences and is generally well received. However, we will be happy to quote for alternative and/or additional items.

We also offer a hot or cold fork buffet business menu – please ask for the menu.

Menu

Selection of sandwiches & wraps including vegetarian

Vegetarian quiche selection (v)

Cocktail sausages with toasted sesame seeds
& honey glaze

Savoury chicken bites

Crudités & two dips (v)

Fresh fruit selection

Fruit juice & jugs of iced tap water

Business Menu – Fork Buffet

This menu is typically offered as a lunch option for the Day Delegate Rate and/or dinner option for the 24 hour Delegate Rate.

Hot Fork Buffet

- The client chooses two meat/fish options & one vegetarian option from the menu offered in advance of the event, which is served on the day by our staff.
- There will be sufficient portions for all delegates but we cannot guarantee everyone having their first choice (to guarantee everyone having their first choice the client would need to collect individual selections and notify Yew Lodge Country House in advance of the event).

Hot Fork Buffet

Beef carbonnade

Lamb or chicken Moroccan tagine with apricots

Pork Goulash

Spanish chicken, with capers, peppers & spicy sausage

Thai vegetable curry (v)

Sweet & sour chicken or pork

Malaysian red lamb curry

Provençal beef daube

Sauté of chicken breast & leek with wild & cultivated mushrooms

Cauliflower, cashew nut & potato curry (v)

Mediterranean chicken with aubergine & tomato

Italian lamb cooked in red wine, with peppers

Beef, chicken or mushroom stroganoff

Chicken or King Prawn Rendang (Indonesian curry, flavoured with coconut, lemon grass & lime leaves)

Aromatic butternut squash & chickpea stew (v)

Navarin of lamb (lamb, broad beans, red wine & herbs)

Boeuf bourguignon

Lamb meatball curry

Rich vegetable & bean casserole with spinach (v)

All the above served with rice, new potatoes & green salad

Business Menu – Fork Buffet

Cold Fork Buffet

- The company chooses four savoury dishes & three salads from the menu offered in advance of the event which is presented on the day on a self-serve basis.
- There will be sufficient portions for all delegates but we cannot guarantee everyone having their first choice of every item.

Cold Fork Buffet

Savoury Dishes

Sliced cold meat selection	Poached salmon fillets
Egg Mayonnaise	Duck liver & orange parfait
Seafood Platter	Chicken Caesar salad (contains anchovies)
Quiche Selection (v)	Tomato, Mozzarella & basil platter (v)
Mushrooms á la greque (v)	Scotch Eggs
Game Terrine	Roasted chicken drumsticks

Salads

Traditional coleslaw	Pasta, spinach, pine nuts & green pesto
Jewelled cous cous salad	Mixed salad leaves with french dressing
Savoury rice salad	Moroccan raw carrot salad (has nuts)
Waldorf salad (apple, walnut, celeriac, mayonnaise)	
Potato salad (mayonnaise, onion, parsley) OR minted new potatoes	

To follow

Fresh fruit selection
Cheese platter, with biscuits & chutney

All the above served with fruit juice & jugs of iced tap water

Business Menu – Two or Three Course Meal

To start

- Tartlet of roast Mediterranean vegetables, set in a savoury egg custard,
with rocket salad & green pesto dressing (v)
Cold water prawns with marie rose sauce & salad garnish
Pear, walnut & stilton salad with balsamic dressing (v)
Chicken or duck liver parfait with caramelised red onion marmalade
& salad garnish
Seasonal vegetable soup with crème fraîche & herb croutons (v)
A duo of fanned melon with Parma ham and mango coulis
Crispy aromatic duck salad, with toasted sesame seeds & plum dressing
Tomato, basil & mozzarella salad with green pesto (v)
Fresh & smoked salmon salad niçoise
Delicate paté of smoked trout, chives & horseradish
Salad of smoked chicken and mixed leaves, with bacon lardons
& garlic croutons, dressed with a hazelnut vinaigrette
Sautéed asparagus, toasted almonds & Manchego cheese (v)

Main course

- Roast chicken breast in a cream & tarragon sauce
Jewelled cous cous topped with roasted Mediterranean vegetables
& goats cheese, drizzled with red pesto dressing (v)
Slow cooked belly of pork, served with sage stuffing & caramelised apples
Seared salmon & seafood in a white wine, cream & fennel sauce
Roasted vegetables with leeks in a savoury white sauce & Caerphilly cheese crumble (v)
Braised steak, baby onions & mushroom sauce
Creamy mushroom risotto, with shaved Parmesan & rocket (v)
Classic roast chicken with chipolata, bacon rasher & sage stuffing
Roast sirloin of beef, Yorkshire pudding & horseradish
Pan fried duck breast, finished in the oven with cherry & port wine sauce
Pine nut & parmesan crusted loin of cod, with herb beurre blanc
Cannelloni filled with spinach, ricotta cheese & mushrooms, set in a tomato sauce,
finished with béchamel & cheese (v)
Shank of lamb, braised in red wine & rosemary, finished with a honey glaze
Fillet of salmon with a tomato, olive & caper sauce
Ricotta cheese, spinach & nutmeg ravioli, with white wine & Parmesan sauce (v)

Business Menu – Two or Three Course Meal

To follow

Profiteroles, filled with crème chantilly & served with chocolate sauce
Fresh fruit salad (classic or tropical) & Langue d'chat
Baked vanilla cheesecake with red berry compote
Seasonal fruit crumble & custard sauce (hot)
Chocolate brownies with ice cream & white chocolate anglais
Glazed lemon tart with raspberry coulis
Crème brulée with raspberries
A rich, dark chocolate marquis with caramelised orange & Grand Marnier
Classic summer pudding & whipped vanilla cream
Strawberry shortbread stack
White chocolate tiramisu with cardamom coffee
Coconut & lime panna cotta with pistachio tuille biscuit & lime syrup
Individual apple tart tatin with vanilla ice cream
Date & ginger sticky toffee pudding (hot) with butterscotch sauce
Summer fruit compote Pavlova with whipped cream
Chocolate bread & butter pudding (hot)
Sherry trifle

or

Trio of cheeses with biscuits, grapes & chutney

To finish

Coffee/tea & mints

In addition to the above selection, if you have a favourite dish, we will be happy to discuss alternative suggestions with you.

It is offered on the following basis:

- The organisation chooses 3 options from starters, main course & dessert (trio of cheeses & biscuits counts as one dessert option).
- Guests then make their individual selections from the options offered.
- Individual guest selections are confirmed to Yew Lodge Country House one month in advance of the event.

For a truly gourmet menu, extra courses can be added, for example, a separate soup course to start with; a fish course between the starter and main course; or a separate cheese course at the end of the meal. Please enquire for further details and prices.

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