

Yew Lodge

COUNTRY HOUSE

Fork Buffet Menu

From the range given, the price for a hot fork buffet is £26.00-30.00 per person, depending upon your choice of three hot savoury dishes and two desserts. For example for one chicken dish, one beef dish and one vegetarian dish, plus any two desserts, the price is £26.00 per person for 2018 and £26.50 for 2019 (includes a serving of coffee/tea & mints).

60% of the adult price for children under 12 years for a smaller portion of the chosen adult meal.

If you have a favourite dish, we will also be happy to discuss alternative suggestions with you.

Once agreed, the menu and price becomes fixed. In addition, to hold your event at Yew Lodge Country House there is a venue hire charge - please enquire for details.

Savoury - Hot

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 with leeks & mushrooms in a white wine, cream sauce
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

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Fork Buffet Menu

The price for a cold fork buffet is £26-30 per person, depending upon your choice of four savoury dishes, three salads and two desserts; serving of coffee/tea & mints.

Savoury - Cold

Sliced cold meat selection
Coronation chicken
Scotch eggs
Seafood Platter
Mushrooms á la greque
Game Terrine

Poached salmon
Duck liver & orange parfait
Chicken Caesar salad (contains anchovies)
Tomato, Mozzarella & basil platter
Quiche selection
Cheeseboard

Traditional coleslaw
Jewelled cous cous salad
Savoury rice salad
Waldorf salad
(apple, walnut, celeriac, mayonnaise)

Salads
Pasta, spinach, pine nuts & green pesto
Mixed salad leaves with dressing
Japanese style pickled cucumber salad
Classic potato salad, with chives

Sweet

Profiteroles, filled with crème chantilly & served with chocolate sauce
Fresh fruit salad with clotted cream & Langue d'chat
Baked vanilla cheesecake with red berry compote
Seasonal fruit crumble & custard sauce
Chocolate brownies with whipped cream & white chocolate anglais
Glazed lemon tart with raspberry coulis
Crème brulée with raspberries
Classic summer pudding & whipped vanilla cream
Strawberry shortbread stack
Pavlova (meringue) with cream & mixed summer berries
White chocolate tiramisu with cardamom coffee
Caramel, pecan & dark chocolate tart with clotted cream
Lemon posset with fresh raspberries & shortbread biscuit
A rich, dark chocolate marquis with caramelised orange
Coconut & lime panna cotta with pistachio tuille biscuit & lime syrup
Individual apple tart tatin with clotted cream
Chocolate & black cherry roulade

To finish

Coffee/tea & mints