

SEARCYS 1847

The Guildhall

Hot and Cold Buffet Menus

Your choices of dishes are presented on elegantly dressed buffet tables with contemporary vases of long-stemmed flowers.

All dining tables will be beautifully laid with crisp ivory linen cloths and napkins and our attentive staff add style in individually tailored Black Nehru jackets.

Meat

Thai red chicken curry with egg noodles

West Country Pork braised in cream and cider with wild rice

Hot breast of Devonshire chicken with tarragon and roast shallots and baby baked potatoes

Somerset lamb hot pot

Bath sausages with creamed potato and Bath ale gravy

Fish

Smoked haddock cakes with fresh pea puree and caper sauce

Prawn and spiced sausage casserole with coriander couscous

Cornish salmon and cod fish pie with chive mash

Vegetarian

Parsnip & green chilli curry with toasted coconut

Cream cheese and organic leek tart with a rocket pesto drizzle

Baby spinach and soft cheese tortellini with tomato, olives and pine kernels

Wild mushroom and artichoke risotto with Parmesan

Butternut squash and wilted spinach with baby carrots and grain mustard sauce

Cold Salad Main Courses

Chicken Caesar salad with Parmesan and fresh anchovies

Roast vegetable couscous with goat's cheese and harissa

Wings of St Mawes poached salmon with a dill crème fraiche

Selection of cold meats with homemade chutneys and sauces

Side Salads

Tomato and mozzarella with chive oil drizzle

Mixed leaf and herb salad with olive oil, lemon juice and sea salt

Rocket, spinach and feta with toasted pine nuts and lemon zest

Fine bean and tomato salad with balsamic vinegar dressing

Organic new potato with crispy smoked bacon

Classic Waldorf with Coxes apple and toasted walnuts

Seasonal Vegetables

Roasted root vegetables

Thyme roast carrots and grilled baby leeks

Braised red cabbage

Fine green beans

Desserts

Orange and whiskey bread and butter pudding with vanilla sauce

Panna cotta with soft fruits and hazelnut crisp

West Country apple tart with vanilla bean ice cream

Belgian chocolate truffle tort with Devonshire clotted cream

Soft meringues with Rwanda coffee bean sauce

Burnt lemon brulée with crème fraiche and sweet almond straws

West Country Cheeses

Bath soft cheese with homemade apple chutney and oat biscuits

Colston Basset Stilton with date confit

Quicke's mature Cheddar with bath ale chutney and granary loaf

Selection of West Country cheeses
with grapes, celery and speciality biscuits

Buffet Package Menu 1 £25.40 per person

Please choose the following from our fork buffet selector

2 main courses

2 fresh salads **or** our locally grown vegetables

1 dessert or 1 cheese option

Union Roasters fair-trade freshly brewed coffee and handmade chocolates

Buffet Package Menu 2 £28.60 per person

Please choose the following from our fork buffet selector

3 main courses

3 fresh salads **or** our locally grown vegetables

2 desserts/cheese options

Union Roasters fair-trade freshly brewed coffee and handmade chocolates



All prices are excluding VAT