



## hampton hotel events

### buffet options

#### hot dishes

*All served with freshly baked bread rolls, rice or parisienne roasts*

- **creamy red thai chicken curry** with lime, coriander, chili and green coconut,
- **whiskey beef**, slowly cooked with wild mushrooms, shallots and a hint of horseradish
- **char-grilled irish salmon** with java pepper and lemon oil on a bed of oriental greens
- **coq au vin**, with sautéed chicken, claret, baby onion, button mushrooms and herbs provencal
- **navarin of lamb**, with shallots, baby turnips, scented with thyme and red wine
- **vegetarian lasagna**, with Mediterranean vegetables and basil infused tomato sauce
- **warm stilton and red onion marmalade tart** on rocket balsamic dressing
- **ratatouille tart** with parmesan shavings

#### accompaniments

new potato salad with herb dressing

greek salad with feta and red onion

classic caesar salad with crispy bacon and parmesan shavings

thai noodle salad with roast cashews and sweet soy dressing

mixed leaf salad, balsamic dressing and parmesan shavings

plum tomatoes in garlic and olive salad

#### desserts

zesty lemon tart

profiteroles with rich chocolate sauce

banoffee pie

deep apple pie with whipped cream

belgian chocolate tart

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|---|-------------------|
| 1 mains option, choice of 3 accompaniments  | € 19.95 per guest |
| 2 mains options, choice of 3 accompaniments | € 23.95 per guest |
| 2 mains options, choice of 5 accompaniments | € 27.95 per guest |



*canapés*

- **medium rare fillet of beef** on toasted brioche with horseradish cream
- **smoked salmon** and crème fraiche blinis
- **asian duck spring rolls** with a warm plum sauce
- **mini burgers** in a sesame bun with a sweet pickle
- **confit duck cakes**
- **warm organic salmon teriyaki** drizzled with oyster sauce
- **tempura tiger prawns** with a mango and lime dip
- **bruschetta of tomato and pesto**, sprinkled with parmesan
- **mozzarella skewers** with sundried tomatoes, black olives and fresh basil
- **stilton and red onion marmalade tartlet**

*canapés pricing*

|                                   |                   |
|-----------------------------------|-------------------|
| selection of 5 canapés per guest  | € 11.00 per guest |
| selection of 8 canapés per guest  | € 14.00 per guest |
| selection of 10 canapés per guest | € 17.00 per guest |

*soup & sandwiches*

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|--|------------------|
| closed selection of sandwiches served with soup & tea/coffee | € 9.95 per guest |
| open selection of sandwiches served with soup & tea/coffee   | €12.95 per guest |

*wines & drinks*

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|---|------------------|
| house wine to be served during the meal | € 6.00 per guest |
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*please note: minimum order is 25 guests*



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