

PowderMills

country house hotel

BUFFET MENU

Option 1

Starters

Please choose one starter

Creamed Mushroom and Marsala Soup
Assiette of Galia Melon, Peach Chutney
Chicken Liver Parfait, Tomato Jam

Main Course

COLD MEAT SELECTION

Roast Sirloin of Beef
Honey and Mustard Ham
Butter Basted Turkey

Poached Chicken and Parma Ham Terrine
Cold Poached Salmon and Prawn
Vegetable Quiche

Roasted Mediterranean Vegetable Puff Pastry Band

SALADS

Mixed Leaf
Marinated Crab and Pasta
Coleslaw
Potato and Chive
Plum Tomato and Cucumber
Rice and Vegetable
Carrot, Raisin and Pineapple

(All served with Mustard Dressing, Olive Oil and Mayonnaise)

Bread Rolls and Butter

Desserts

Please choose one dessert

White Chocolate and Malibu Mousse,
Dark Chocolate Sauce
Glazed Lemon Tart, Raspberry Sorbet
Traditional Crème Brulee, Shortbread Biscuit
Kenyan Coffee and Mint Chocolates

BUFFET MENU

Option 2

Only available for Sapphire & Diamond Packages

Starters

Please choose one starter

Poached Chicken Consommé, Julienne Vegetables
Southern Comfort Cured Salmon, Tomato and Spring Onion Salsa
Sliced Smoked Duck Breast, Orange and Grand Marnier Salad

Main Course

COLD MEAT CARVERY

Please choose three meats from below

Roast Sirloin of Beef
Minted Leg of Lamb
Apple and Cinnamon Pork Loin
Honey and Mustard Ham
Butter Basted Turkey

Cold Poached Salmon and Prawn
Platters of Continental Cured Meats
Platter of Smoked Fish
Vegetable Quiche
Roasted Mediterranean Vegetable Puff Pastry Band

SALADS

Mixed Leaf
Balsamic Prawn and Pasta
Oriental Vegetable
Feta and Provencale Olive with Cucumber
Salad Nicoise
Roasted Mediterranean Vegetable Cous Cous
Exotic Fruit

(All served with Mustard Dressing,
Olive Oil and Mayonnaise)

PowderMills Home Baked Bread

Desserts

Please choose one dessert

Dark Chocolate Brownie, White Chocolate Sorbet,
Fudge Sauce
Summer Berry Pudding, Clotted Cream, Berry Coulis
Poire Williams Parfait with Poached Pear,
Passion Fruit Sauce

Kenyan Coffee and Mint Chocolates

WEDDING BUFFET/SUPPLEMENTARY MENUS

EVENING WEDDING BUFFET

Menu A

Assorted Sandwiches
Sesame Sausage Rolls
Ham and Mustard Vol au Vents
Cajun Chicken Drum Sticks
Vegetable Pizza
Cold Poached Prawns with Cocktail Sauce
Individual Tomato and Brie Quiches
Tortilla Chips and Salsa

Menu B

Assorted Sandwiches
Sesame Sausage Rolls
Vegetable Samosas
Chicken, Bacon and Tarragon Vol au Vents
Cold Poached Prawns with Cocktail Sauce
Sweet and Sour Chicken Fritters
Vegetable Pizza
Individual Leek and Mushroom Quiches
Tortilla Chips and Salsa
Chocolate Éclairs

SORBETS

Lemon
Mango
Champagne and Strawberry
Passion Fruit
Poire Williams
Kiwi
Amaretto

EVENING WEDDING BAR-B-QUE

Menu A

Burgers
Veggie Burgers
Sausages
BBQ Marinated Chicken Drum Sticks
Minute Steakes

Menu B

Mustard and Brown Glazed Pork Chops
BBQ Spare Ribs
Prawns
Lemon Scented Trout
(suitable vegetarian alternatives will be available)

All Bar-B-Que Menus to be served with:

Leaf Salad,
Tomato Salad,
Coleslaw,
Potato Salad
Hot Jacket Potatoes,
Onions, Dressings

Bread Rolls and Butter

CANAPÉS

Choice of 4 Canapés
Smoked Salmon Roulade
Cheese and Tomato Twists
Feta and Parma Ham Filo Parcels
Honey Dew Melon in Midori
Vegetable Spring Rolls, Plum Jam
Smoked Trout Pate Barquettes
Chicken and Pepper Kebabs
Tempura Cauliflower, Sweet Chilli Dip
Cajun Tiger King Prawns

Please enquire as to prices of the above choices.