

# BUFFET

## MENU

### STARTER

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<i>Crispy Duck Pancakes, with Cucumber &amp; Spring Onion ~ Hoi Sin Sauce</i>	<i>Oak Smoked Salmon, Caramelised Shallot Tart, Dill &amp; Caper Crème Fraiche</i>
<i>Seared Marinated Beef Salad, Red Pepper &amp; Grain Mustard Dressing</i>	<i>Carpaccio of Tuna, Pickled Ginger, Coriander &amp; Bean Sprout Salad ~ Sweet Soy Dressing</i>
<i>Foie Gras &amp; Chicken Liver Parfait, Toasted Brioche, Red Onion Marmalade</i>	<i>Millefeuille of Roast Butternut Squash, Marinated Artichokes, Mixed Pepper &amp; Goat's Cheese</i>
<i>Parma Ham, Pear &amp; Rocket Salad, ~ Basil Vinaigrette</i>	<i>Caramelised Onion, Courgette &amp; Semi Dried Tomato Tart ~ Pesto Dressing</i>
<i>Chilli &amp; Lime Grilled Tiger Prawns, Mango Salsa, Mixed Leaves</i>	
<i>Roast Asparagus Spears, Rocket &amp; Hollandaise Sauce</i>	

### MAINS

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<i>Roast Corn Fed Breast of Chicken, Crisp Pancetta ~ Sage Scented Jus</i>	<i>Pan Fried Gnocchi, Marinated Artichokes, Asparagus, Cherry Tomato &amp; Sage Butter</i>
<i>Caribbean Style Barbeque Jerk Chicken ~ Mild Pepper Sauce</i>	<i>Fresh Herbed Pancakes, Wild Mushroom &amp; Asparagus Cream Sauce</i>
<i>Traditional Beef Wellington Sauce Au Poirve</i>	<i>Roast Salmon Supreme, ~ Hollandaise Sauce</i>
<i>Grilled Sirloin Steak ~ Béarnaise Sauce or Mushroom &amp; Cognac Sauce</i>	<i>Beer Battered Cod Fillet, ~ Tartar Sauce</i>
<i>Mint &amp; Rosemary Marinated Rump of Lamb ~ Madeira Jus</i>	<i>Thai Vegetable Green Curry</i>
<i>Pan Fried Fillet of Sea Bass ~ Prawn Veloute</i>	<i>Pan Fried Gnocchi, Marinated Artichokes, Asparagus, Cherry Tomato &amp; Sage Butter Sauce</i>
<i>Fresh Herb Pancake, Wild Mushroom Cream Sauce</i>	

### SIDES: a choice of

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<i>Fondant Potato. Rosemary Roast New Potato. Sautéed Sweet Potato. Thick cut Chips.</i>	<i>Roasted Seasonal Vegetables, or Steamed Seasonal Greens</i>
<i>Mint Mash. Parmesan Mash. Spring Onion Mash. Plain Seasoned Mash.</i>	<i>Coconut rice. Caribbean style Rice &amp; Peas. Lemon Pilaff Rice</i>
	<i>Mixed Leaf Salad. Tomato &amp; Mozzarella Salad. Red Onion &amp; Cucumber Salad.</i>

### DESSERT

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<i>Dark Chocolate Mousse with Crushed Honeycomb</i>	<i>Bailey's Bread &amp; Butter Pudding, Crème Anglaise</i>
<i>Strawberry Cheesecake with Pink Champagne Jelly</i>	<i>Tiramisu</i>
<i>Traditional Crème Brulee, Shortbread Biscuit Fresh Raspberries</i>	<i>A Selection of Fine Cheese &amp; Biscuits</i>
<i>Banana &amp; Coconut Tart, Toffee Sauce</i>	

£30pp – 2 starter choices & 2 main course choices  
£35 pp – 3 starter choices & 3 main course choices+ 1 desert choice  
£40pp – 4 starter choices & 4 main course choices+ 2 desert choices

All main courses come with any 4 side order choices  
Extra dishes can be ordered for an extra £5 per dish per person  
For more information please contact [morgan@paperclublondon.com](mailto:morgan@paperclublondon.com)