

## carved buffet

£21.45 per person  
(min 50 people)

decorated fresh salmon  
decorated with prawns, lemons & cucumber

carved topside of beef  
presented with horseradish relish

carved honey glazed  
yorkshire ham  
presented with cumberland sauce

whole turkey chaudit  
dressed with fruit  
presented with a duo of dressings,  
cranberry sauce and caramelised  
red onion

medley of seafood  
smoked salmon, smoked trout &  
mackerel, prawns.

bar b que spare ribs  
cajun chicken drumsticks  
bread basket  
garlic bread slices  
hot jacket potatoes  
pasta salad  
edna may salad (chunky mixed salad)  
tomato & red onion salad  
caesar salad with parmesan  
homemade coleslaw

## 3 course hot forked buffet

£22.95 per person  
(min 50 people)

### starter

soup of the day  
with crusty roll and butter or

fanned melon with fruit coulis

### main course

platter of cold meats  
to include:- ham, beef & turkey

### selection of salads

to include:- tomato & basil,  
potato salad, coleslaw, & pasta,  
hot jacket potato wedges,  
hot roasted Mediterranean  
vegetables,  
hot steamed rice

choose two hot dishes from  
the following and one  
vegetarian :-

beef stroganoff  
beef bourguignon  
creamy chicken korma  
spicy beef chilli con carne  
Italian meatballs with tomato & garlic  
sauce  
chicken chasseur  
lasagne bolognaise  
vegetable lasagne (V)  
mushroom stroganoff (V)  
vegetable and chick pea jalfrazi (V)

### desserts

chocolate profiteroles & strawberry  
cheesecake

### coffee or tea

freshly filtered coffee / tea with  
chocolate mints

## buffet extras

why not enhance your buffet ?  
with a centre piece presented  
completely decorated and carved

#### Dressed Fresh Salmon

fully garnished with prawns, lemon & cucumber £115.00 per platter

#### Crown of Turkey

with cranberry sauce & caramelised red onion chutney £120 per platter

#### Yorkshire Ham

with peaches and pineapple £120 per platter

#### Carved Topside of Beef

with horseradish sauce £130.00 per platter

cheese platter  
£42.00  
per platter for 10 persons

**all bookings will be considered as provisional until the hotel has  
received a non refundable deposit of £300  
together with a signed copy of the terms & conditions**

buffet selector 2009 ref No (BSL1) supersedes all previous  
advertisements and menus with effect from 01/01/2009



## The Whitcliffe Hotel

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*Whitcliffe*  
HOTEL & RESTAURANT

## buffet selector 2009

(ref no BSL1)

for reservations  
call us on:- 01274 860321





## standard buffet £9.95

selection of open and closed sandwiches

- chicken drumsticks
- warm sausage rolls
- assorted quiche
- vegetable samosas
- crispy cheese lattice bites
- seasoned potato wedges
- pickles

crisps and tortilla chips with salsa & dips

**additional items may be added  
from the buffet selector at £1.75 per item**

## chef's selection £11.95

- selection of open and closed sandwiches
- mixture of :- onion bahjis & vegetable samosas
- cajun chicken strips
- breaded plaice goujons with tartar sauce
- oriental dim sums with hoi sin sauce
- assorted quiche
- mixture of :- pork pie & sausage rolls
- seasoned potato wedges

**additional items may be added  
from the buffet selector at £1.75 per item**

to avoid embarrassment on the evening we recommend catering for all your guests. however a minimum of 90% of your party must be catered for

## finger buffet

please select

6 items £10.75

8 items £13.75

### from the buffet selection

any extra items will be charged at an additional £1.75 per item per person

## buffet selection

### selection of open & closed sandwiches

ham, beef, tuna & mayo, egg & mayo

**mini salsa chicken fajitas** - chicken topped with spicy tomato salsa wrapped in mini tortilla

**assorted vol au vents** mushroom, coronation chicken & prawn

**deep fried goujons of plaice** with tartar sauce

**breaded butterfly king prawns**

**roast vegetable brochettes**

**mixture of :- onion bahji & vegetable samosas**

**pizzas cheese & tomato**

**mixed crolines** lattice topped pastries:- cheese & ham, mushroom and salmon

**sausage rolls**

**pork pie**

**chicken drumsticks** plain and seasoned

**chicken satay** with peanut sauce

**loaded potato skins** (smoked bacon & cheese)

**barbecue spare ribs**

**assorted quiche**

**duck spring rolls** with plum sauce

**seasoned potato wedges**

**nuts, crisps and tortilla chips** with salsa & dips

**mixed salad, coleslaw, tomato & red onion, pasta salad**

## hot forked buffets £13.95 per person (min 50 people)

### option A

#### served hot

- home made lasagne verdi
- beef chilli con carni
- cajun chicken strips
- cheese savoury lattice bites
- hot rice
- jacket potatoes
- garlic bread

#### served cold

- mixed salad
- pasta salad

### option B (new for 2009)

#### served hot

- steak & ale pie
- creamy chicken korma
- roasted mediterranean vegetables
- seasoned potatoes wedges
- buttered new potatoes
- hot rice

#### served cold

- tuna nicoise salad
- cherry tomato & feta cheese salad

## buffet desserts £4.75 each

Please select 2 of the following desserts with the evening buffet:-

- Chocolate Fudge Cake
- Chocolate Profiteroles
- Strawberry Cheesecake
- Chocolate & Brandy Torte
- Black Forrest Gateaux
- Lemon Tart

## cheese platter £42.00

traditional platter of assorted cheese with celery, grapes & crackers

per platter for 10 persons

the management reserve the right to amend prices at their discretion, prices are correct at 01/10/08 for buffets 2010 there will be small increase. buffet menu 2009 leaflet BM1 with effect from 01.01.2009 superseded all previous buffet menus and advertisements & offers