

# WOODLANDS PARK

HOTEL  
COBHAM, SURREY

## **Finger buffet menu 1**

Selection of finger sandwiches on assorted breads  
Cheese "rarebit" on multi seed bread  
Cherry tomato, basil & mozzarella lollipop  
Bread Sticks with Hummus  
Chicken and pepper sweet chilli wraps  
Cajun salmon skewers, lime yoghurt  
Roast new potato wedges with sea salt and 8 year  
aged balsamic  
Selection of fresh fruit  
Glazed lemon tarts  
Chocolate pots  
Selection of British cheeses, grapes and biscuits  
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Tea & coffee

£30 per person  
Inclusive of private room hire

## **Finger buffet menu 2**

Smoked salmon bagels with cream cheese and fresh dill  
Lamb kofte with minted yoghurt  
Mini mozzarella and tomato pizzas  
Vegetable spring rolls  
Olives, hummus and tzatziki with pitta bread  
Grilled vegetable and feta cheese quiche  
Mini chicken burgers with garlic mayonnaise  
Goat's cheese and chive ciabatta  
Selection of fresh fruit  
Lemon & passion fruit tarts  
Fruit scones with homemade jam  
Selection of British cheeses, grapes and biscuits  
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Tea & coffee

£32.50 per person  
Inclusive of private room hire

## **Fork buffet menu**

Tomato and mozzarella salad and basil pistou  
Salad of grilled Mediterranean vegetables with feta  
cheese and thyme dressing  
Selection of cold cut meats, chutney and piccalilli  
Woodlands Park baby leaf salad  
Classic Caesar salad  
Indian spiced chicken curry with toasted coconut rice  
Penne pasta with baby spinach, mushrooms and basil  
Salmon and red pepper brochettes with cumin  
Buttered new potatoes  
Glazed lemon tarts  
Farmhouse cheese selection  
Pineapple and Strawberry kebabs with elderflower  
essence  
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Tea & coffee

£37.50 per person  
Inclusive of private room hire

## **Sit down buffet menu**

Tricolor salad with bocconcini and marinated olives  
Crispy Bayonne ham, marinated artichoke and Milford  
baby lettuce salad  
Scottish smoked salmon and Mediterranean prawns  
Platter of cold cut meats and terrine  
Woodlands mixed leaf salad  
Seared tuna nicoise  
Corn-fed chicken breast cooked in red wine, tarragon  
and mushrooms  
Sautéed salmon fillet, lemon butter sauce  
Steamed new potatoes with mint and butter  
Vegetarian pasta dish of the day  
Panache of seasonal vegetables  
Caramel and toffee tart with coffee cream  
Exotic fruit salad, mango and lime cream  
Belgium chocolate and orange mousse  
Selection of cheese with chutney and nut bread  
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Tea & Coffee

£43.50 per person  
Inclusive of private room hire

*Hand*PICKED  
HOTELS