

PAVILIONS
..... of
HARROGATE

SUPPER BUFFET

Specially selected dishes, suitable for an informal gathering
All dishes are served from a buffet table from chafing dishes

Choose TWO of the following:

- Homemade Thai green chicken curry with sticky rice
- Homemade Moussaka - layers of aubergine, minced lamb and tomato in a feta cheese sauce
- Homemade beef casserole with herb dumplings and seasonal vegetables
- Homemade lamb tagine with herb cous cous
- Chicken "Coq au Vin" casserole, red wine, button mushrooms, smoked bacon
- Luxury fish pie - haddock, salmon, king prawns in a white sauce with a cheesy mash
- Chilli con carne with sour cream and mature cheddar

Choose ONE of the following:

- Homemade mushroom stroganoff with basmati rice [v]
- Homemade roasted vegetable lasagne with a mixed leaf salad [v]
- Homemade Thai red vegetable curry with sticky rice [v]
- Chickpea, root vegetable and apricot tagine with herb cous cous [v]

PUDDING

Choose TWO of the following

50/50

- Homemade sticky toffee pudding with sticky toffee sauce [v]
- Homemade apple and berry crumble with vanilla custard [v]
- Profiteroles with warm chocolate sauce [v]
- "Aga" Pavlova with whipped cream, fresh fruit and a coulis [v]
- Homemade tiramisu, a classic Italian pudding [v]

HOT BEVERAGES

- Served from a buffet station
- Freshly brewed tea and coffee
- Freshly brewed tea and coffee with homemade biscuits
- Freshly brewed tea and coffee with mint chocolates