

# The GARDEN at EDEN

## Buffet Selection

### Option 1

#### Choice of two Cold Meats + Quiche

Honey Roast Ham  
Poached Salmon  
Lakeland Beef  
Turkey Crown  
Lemon Chicken  
Coronation Chicken  
Crab, Crayfish bound with Sweet Chilli & Mango  
Quiche

Served with

New potatoes

A choice Fresh Vegetables or Salads from the suggested list

#### Choice of Desserts

### Option 2

#### Hog Roast

Apple Sauce & Stuffing  
New Potatoes  
PLUS a Choice of 3 other Salads from the suggested list  
Choice of Desserts

## Salad Selection

**Roasted Vegetable Cous Cous**

**Mixed Green Leaves**

**Ratatouille**

**Tomato & Red Onion**

*with Balsamic Dressing*

**Potato Salad**

*with a Chive & Herb Dressing*

**Roast Root Vegetables**

*with Feta & Balsamic Dressing*

**Mexican Bean Salad**

*with Chilli Dressing*

**Tomato, Olive, Mozzarella & Fresh Basil**

**Mixed Green Beans**

*in a Mint & Yoghurt Dressing*

**Broccoli, Bacon & Pinenut**

*with a Caesar Drizzle*

**Beetroot & Orange**

*with Crème Fraiche Dressing*

**Pasta Salad**

*with Pesto Dressing*

**Stir Fry Noodle Salad**

*with Ginger & Soy Dressing*

**Quinoa & Courgette Salad**

*with Raspberry Vinegar Dressing*

**Feta, Lentil & Coriander Salad**

*with a lemon dressing*

**Classic Creamy Coleslaw**

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### Option 3

#### A Choice of 3 Hot Dishes

##### **Classic Boeuf Bourguignon**

Tender Pieces of Beef in a Rich Red Wine & Mushroom Sauce Served with a Creamy Horseradish Mash.

##### **A Modern Twist to an Old Coq Au Vin**

Slow Cooked Chicken in a Red Wine & Herb Sauce finished with Button Onions, Mushrooms and Pancetta Lardons. Served with very Buttery New Potatoes.

##### **Eden Fish Pie**

A Subtle Cream Sauce with a combination of Salmon, Cod and natural Smoked Haddock finished with Greenland Prawns and Fresh Spinach, topped with Cheesy Mash.

##### **Steak & Ale Pie**

Slowly Cooked Lakeland Beef marinated and cooked in Local Ale. Topped with short crust pastry and served with Potatoes of your choice.

##### **Salmon en Croute**

Filled with creamy Spinach and Parsley

##### **Chef's Own Thai Chicken Curry**

Chicken Breast cooked in a Creamy, Medium Spiced Coconut sauce finished with Mixed Peppers and served with Basmati Rice.

##### **Lasagne Bolognese**

Layers of Lakeland Minced Beef finished with Italian herbs and Tomato Concasse, Pasta and Creamy Béchamel Sauce topped with a blend of cheese & served with Crusty Garlic Bread.

Served with

A choice of fresh hot Vegetables or Salads to accompany

##### **Choice of Desserts**

We are happy to discuss alternative options