

Carved buffet menu for your conference at the UniLit...

Carved buffet
available for up to
72 guests

To start
carrot and coriander soup

followed by
a cold buffet of
roast wiltshire turkey
honey baked english ham off the bone
poached whole dressed salmon
sirloin of beef

and
coleslaw, waldorf salad, potato salad,
salad nicoise, tomato and onion salad, rice salad,
a selection of continental leaves,
minted new potatoes and jacket potatoes

Dessert

apple pie with cinnamon custard
luxury pavlova with cream
lemon parfait

followed by
freshly brewed coffee and tea
with chocolate mints

£35.50 per person

The menu should be selected at least 14 days prior to the event and final numbers (the minimum number you will be charged) confirmed 72 hours before the date of the function.
All prices quoted are current but subject to change without notice. All prices are inclusive of VAT. Minimum numbers apply.

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