



MACDONALD
COMPLEAT ANGLER

Fork Buffet Menu

This menu is available for private buffets held in our Thames, River and Regency Room and is suitable for a minimum of 20 guests.

Menu A

Selection of continental sausages
and cured meats
∞
Marinate salmon with a grain
mustard sauce
∞
Roast sirloin of 21 day aged Scottish
beef with fresh asparagus
∞
Strips of outdoor reared pork in a
sweet and sour sauce with egg fried
rice
∞
Stir fried vegetables with an oyster
sauce
∞
Pan fried fillets of fish with a coconut
cream sauce
∞
Rocket and tomato salad
grated carrot and walnut salad
Niçoise salad
Mixed leaf salad
∞
Lemon tart
Chocolate sacher torte
Crème brûlée with shortbread
Fresh fruit salad
∞
Coffee with petits fours.

Menu B

Selection of smoked and cured fish
and seafood
∞
Marinated free range chicken with a
lime and coriander dressing
∞
Honey glazed ham
∞
Strips of 21 day aged Scottish fillet
of beef stroganoff with fried rice
∞
Tortellini with a fresh tomato and
basil sauce
∞
Fillets of Shetland salmon with a
ginger and coriander sauce
∞
Grilled marinated vegetables
Tomato and onion salad
Buttered new potatoes
Caesar salad
Greek salad
∞
Chocolate tart
Mixed berries cheesecake
Chocolate eclairs
Exotic fruit salad
∞
Coffee with petits fours.

Food described in this menu may contain nuts, eggs, flour, other known allergens or their derivatives. If you suffer from any allergy or food intolerance please notify a member of staff before placing your order. Please be advised we cannot guarantee that any food item prepared in our kitchens will be free from allergens.