

# The Gables Hotel & Restaurant - Buffet Menu Selector 2008

A finger buffet can only be ordered following a wedding meal. It can be served up to 10pm and will be available for a maximum of 2 hours. We can only cater for the number of guests attending the wedding. Should you require lighter refreshments for your guests in the evening, you can choose from our Hot Buffet Snacks menu (available on request) priced from £3.75 - £5.50 pp. This menu is ideal to serve as an any time snack for your guests on the big day.

## Finger Buffet

A selection of assorted Cocktail Sandwiches

- Chinese Style Chicken Drumsticks
- Sesame Seed Crusted Sausage Rolls
- Kettle Crisps

£7.35 per person

In addition to the buffet the following items can be added at a cost of £1.25 per person per item.

- Freshly sliced Flour Tortillas filled with Chicken Curry  
Mayonnaise & Mango Chutney .....(2 per person)
- Freshly sliced Flour Tortillas filled with Prawn Marie Rose.....(2 per person)
- Salmon Bites coated in Lemon Zested Breadcrumbs.....(2 per person)
- Chicken Fillet strips in our Homemade Crumb  
with Barbecue Sauce.....(1 per person)
- Chef's own Tomato & Basil Quiche (V).....(1 per person)
- Homemade Haddock Goujons in breadcrumbs with  
Tartar Sauce.....(2 per person)
- Oriental Dim Sum selection with Sweet Chilli Sauce.....(2 per person)
- Spring Vegetable Pakora with Mint Yoghurt (V) .....(2 per person)
- Potato Wedges seasoned with hot Cajun Spices  
served with a Salsa Dip (V) .....(6 per person)
- Tortilla Chips served with a selection of dips (V)
- Sweet Pastry Case filled with fresh Strawberries & Cream (V) ..(1 per person)
- Mini Chocolate Cup filled with chef's own  
White Chocolate Mousse (V).....(1 per person)
- Freshly brewed Tea or Coffee served with  
a Chocolate Mint.....£1.95 per person

## Knife & Fork Buffet

(A minimum of 20 guests is required)

**Selection of the following cold cuts:**

- Honey Roast Ham
- Roast Rib of Scottish Beef
- Succulent Chicken Breast
- Freshly made Coleslaw (V)
- Homemade Vegetable Pasta Salad (V)
- Mixed Seasonal Leaves (V)
- Tomato & Red Onion Salad  
tossed with a Balsamic Dressing (V)
- Curried Rice Salad with Poppadoms (V)
- Hot Buttered Baby Boiled Potatoes (V)
- Crusty Rolls

**A selection of the following desserts;**

- Chocolate Mint Mousse with Cream (V)
- Cream filled Profiteroles smothered  
in Toffee Sauce (V)
- Sugar glazed Lemon Tart (V)

£20.95 per person

