



WITNEY LAKES
RESORT

Special Occassion
Hot and Cold Fork Buffet

Roast Sirloin of Oxfordshire beef

with homemade horseradish sauce

Coronation chicken

Poached fillet of salmon

with basil mayonnaise

Honey roast ham

with homemade mango chutney

(v) Roast vegetable tart

Hot minted new potatoes

Greek salad

(Feta cheese, black olives, tomato, cucumber and parsley)

Coleslaw

(Carrot, savoy cabbage, pecan nut, raisins and red onion)

Herb leaf salad

with a honey mustard dressing

Dark and white chocolate torte

with Grand Marnier and orange confit

Vanilla meringue nests

with summer berries and locally produced double cream

Selection of British cheeses

with celery, grapes and crackers



We pride ourselves in providing all our food in house, from the chutneys to the sorbets. If you have a guest with special dietary needs, we are happy to accommodate their personal requirements with advance notice. All our produce is locally sourced wherever possible.