

## Around the World Buffet Station Menu

### Main Stations

(Please choose 3)

#### Hot Wok!

Chicken or vegetable noodles with authentic Chinese accompaniments of pak choi & vegetable spring rolls

#### Viva Mexico!

Chicken or chilli beef and steamed rice served with authentic Mexico accompaniments of nachos, sour cream and guacamole

#### All-in-one Roast Dinner

Slow cooked beef or nut roast in an individual Yorkshire pudding served with mini roast potatoes, seasonal vegetables and gravy

#### Road to Delhi

Delhi-style buttered chicken served with rice  
Vegetable split pea dhal served with spiced vegetables  
Served with homemade naan bread and crispy onion bhajis

#### When in Rome!

Homemade margarita, pepperoni, mixed vegetables or Hawaiian pizza (choose two)

*Or*

Homemade meatballs in a rich tomato and basil sauce served with spaghetti  
Penne pasta with tomatoes, cannellini beans, feta and a white wine sauce  
Both served with house salad and homemade garlic bread

#### Stars and Stripes

BBQ pulled pork served on brioche buns with homemade slaw and monetary jack cheese

*Or*

Build your own hotdogs and choose from five toppings to make it your own  
*Shredded cheese, jalapenos, fried onions, bacon, pickles, salsa, guacamole, sour cream, beef/bean chilli or mushrooms*

### Dessert Stations

(Please choose 1)

Build your own Eton mess

Build your own fruit kebab station

Build your own hot chocolate brownie

Sticky toffee pudding served with toffee sauce and pouring cream



## Dining Menu

Alternatively, you can choose from a two course seated dinner  
Upgrade to 3 courses for just 5.00 + VAT per person

### Spring - Summer

#### Starters

Spring pea and garlic soup, mint oil and pea shoots  
Baked salmon terrine, red chard and caper salad, tarragon sauce  
British chicken liver parfait, homemade fig jam and Hobbs house walnut bread  
White bean, green pepper, sun blushed tomato and rocket salad with toasted Hobbs house bread

#### Main courses

Pan fried British breast of chicken, dauphinoise potatoes, sweet carrot puree and a rich thyme jus  
Gloucester old spot loin of pork, sorrel mash, caramelised apples with a thyme and red wine jus  
\*Sea bream on a lemon mash, thyme roasted red pepper with a pesto sauce  
Asparagus, pea and broad bean risotto, basil and mint oil and parmesan flakes

#### Desserts

Lemon posset, raspberry compote and a home baked almond tuile  
M Shed mess, shortbread biscuit, summer fruit coulis  
Hazelnut and chocolate torte, Cornish clotted cream, cappuccino sauce

### Autumn – Winter

#### Starters

Chestnut mushroom and tarragon soup  
Beetroot, green bean, apple and walnut salad with a balsamic, shallot and honey dressing  
British chicken liver parfait, homemade fig jam and local Hobbs house walnut bread  
White bean, green pepper, sun blushed tomato and rocket salad with toasted local Hobbs house bread

#### Main courses

Gloucester old spot pork belly, wholegrain mustard mash, braised red cabbage and a Thatcher's cider cream sauce  
Pan roasted chicken breast, dauphinoise potatoes, roasted winter root vegetables and a rich red wine jus  
South coast red mullet served on a cannellini bean and chorizo cassoulet  
Wild mushroom and herb risotto

#### Desserts

Home baked treacle tart, lemon curd and Cornish clotted cream  
Chocolate mousse with a layer of coffee cake and Chantilly cream  
Lemon posset with winter berry compote and a shortbread biscuit  
Mshed mess, shortbread biscuit, autumn fruit coulis



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