



FORMAL SIT DOWN BUFFET

First impressions count, so we've created a selection of delicious bite-size treats, full of flavour and finesse. Whether at a wedding reception or more informally at home, guaranteed to get your celebration off to the best possible start.

MENU A

plus 3 salads

Honey roast norfolk turkey with a cranberry and apple relish.

Dressed scotch salmon with a horseradish mayonnaise, lemon and capers.

Roasted vegetable and red pepper tartlets.

Warm savoury aromatic moroccan risotto.

Oven baked provencal tomatoes with garlic and parsley.

Crusty french bread Italian foccacia bread, ciabbata bread.

MENU B

plus 3-4 salads

Honey baked ham with a dijon mustard and sesame seed glaze and a peach and onion chutney.

Rolled filets of local trout with an aromatic herb mayonnaise.

Terrine of cornish crab with prawns bound in a calypso cocktail Sauce.

Wild mushroom and leek strudel.

Hot tortellini pasta with spinach, bound in a fresh tomato sauce.

Crusty french bread, italian foccacia bread, ciabbata bread.

MENU C

plus 4 salads

Roast beef with a horseradish mayonnaise.

Honey roast turkey, cranberry compote.

A selection of marinated green-lip mussels, smoked salmon and mackerel with a cucumber pickle.

Roasted red pepper, courgette and parmesan tart.

Smoked chicken pate on brioche.

Hot, minted new potatoes.

Crusty french bread, italian foccacia bread, ciabbata bread.

MENU D

plus 5 salads

Roast sirloin of beef with a horseradish mayonnaise.

Poached chicken breast wrapped in parma ham with a tomato and olive salsa.

Spears of asparagus wrapped with smoked salmon.

Spring onion, cheddar and parsley tartlet.

Wild rice pilaff with aromatic herbs

Seared rashers of salmon with a champagne and wild mushroom sauce.

Crusty french bread, Italian foccacia bread, ciabbata bread.

MENU E

plus 6 salads

Roast filet of scotch beef with provencal vine ripe tomatoes.

Decorated river salmon with fingers of salmon en crouete.

Marinated breast of french corn fed chicken with poached figs in sauterne.

Italian marinated seafood salad with black olives and basil.

Mirror of smoked salmon, halibut, gradvalax and king prawns.

(V) roasted tuscan pepper filled with an asparagus risotto.

Mussels "meuniere" style with garlic and parsley.

Ciabbata, foccacia and speciality breads

SALAD SELECTION

Roasted minted new potatoes.

Cherry tomato and basil salad.

Picked french leaves.

Wild mushroom, fennel and feta cheese salad.

Fine beans, shallot and asparagus salad.

Celery, apple and beansprout salad with citrus vinaigrette.

Cucumber and dill salad.

Apple coleslaw.

Tomato, avocado and basil salad.

Cucumber and mint salad.

Caesar salad.



FINGER BUFFET

This is a great way to offer your guest variety of delicious bite-size savouries, allowing your guest to graze throughout the evening or informal working lunch at their own pace.

Choose from our selector, a variety of five sandwich fillings whether it's a wrap, pita bread or open or closed sandwiches, three savouries, crudités and fresh fruit.

MENU ONE A

Mosaic of white and granary finger sandwiches filled with:-

- Honey roast ham and grain mustard.
- Roast turkey and cranberry.
- Smoked cheddar and tomato.
- Tuna and spring onion.
- Skewered chicken and mango kebabs.
- Oven roasted new potatoes with roast garlic lemon and coriander.
- Crudités with a garlic and parsley mayonnaise.
- Field mushrooms with spiced avocado.
- Mosaic of sweet melon and seasonal fruits.

MENU TWO A

A selection of filled miniature wraps, White & Granary rolls with:-

- Thai spiced tuna and sweetcorn
- Mature cheddar, farmhouse pickle and tomato.
- Roast beef and horseradish salad.
- Egg mayonnaise.
- Roasted red onion and parmesan tartlets.
- Cajun style chicken drumsticks.
- French bread pizza with courgette and fennel.
- Selection of crudités, relishes and dips.
- Homemade pate on brioche with peach chutney.
- Mosaic of sweet melon and seasonal fruits.

MENU THREE A

A selection of Open Sandwiches and pitta breads with savoury fillings to include:-

- Honey glazed ham and pineapple.
- Thai scented tuna.
- Brie and grapes.
- Chicken Tikka.
- Fingers of salmon (with smoked salmon)
- Roast tomato, dolcelatte and chive tart.
- Melon and parma ham.
- Stuffed tomatoes with asparagus risotto.
- Chinese duck pancakes with spring onion and ginger.
- Selection of crudités, relishes and dips.
- Mosaic of sweet melon and seasonal fruits.