



Whether it's a wedding or a party – a buffet is a lovely, relaxed way of serving food. Our menus are divided into hot and cold buffets which also work very well with a selection of canapés. You can of course mix and match the options given and we will happily price this for you.

Cold and Hot Buffet Menus
Please feel free to mix and match options!

Cold Buffet

(Prices shown are for a minimum of 25 persons and will vary for lower numbers)

Menu 1

Seared tuna steaks with salsa verde
Three bean salad with fresh herbs chilli and lemon vinaigrette
Roasted root vegetables with cumin and bok choy
Courgette, asparagus and mushroom salad with aged balsamic dressing
Sardinian fregola salad with tomatoes, gorgonzola and thyme
Selection of homemade bread butter, balsamic vinegar and olive oil

Individual meringues with vanilla cream and raspberries

£25 per person

Menu 2

Chicken fillet filled with pesto and cream cheese and wrapped in pancetta
New potato salad with spring onion and herb dressing
Watercress and avocado salad with lemon and pea shoot dressing
Mixed pepper and onion frittata

Red cabbage slaw with alfalfa sprouts and sprouting beans dressed
with a sour cherry dressing
Selection of homemade bread butter, balsamic vinegar and olive oil
Moist chocolate fudge cake with sour cream

£25 per person

Menu 3

Balsamic beef salad with Swiss chard and mixed tomatoes
Skewered prawns with lime and coriander
Rocket mango and chilli salad
Spinach and gruyere tart
Chunky Greek salad with flat leaf parsley oregano and a lemon
dressing
Selection of homemade bread butter, balsamic vinegar and olive oil

Lemon tart with crème fraiche

£25 per person

Menu 4

Fig, cantaloupe melon and Parma ham with torn buffalo mozzarella
Caesar salad with a parmesan and anchovy dressing
Roast chicken breast with coriander pesto and lemon
Penne salad with roasted Mediterranean vegetables
Slow roasted tomatoes with basil and ricotta
Selection of homemade bread butter, balsamic vinegar and olive oil

Chocolate brownies and vanilla cream

£25 per person

Menu 5

Tandoori chicken skewers with mint yoghurt dip
Vegetarian samosas with mango chutney
Popodoms
Tomato, red onion and coriander salad with a lime dressing
Stuffed peppers with rice, herbs and pine nuts

Orange and plum drizzle cake with crème fraiche

£25 per person

Menu 6

Roast corn fed chicken with paprika and rosemary
Artichoke and parmesan tart
Seared tuna nicoise with red and yellow cherry tomatoes
Asparagus, broad bean, pea and rocket salad
New potato salad with chive mayonnaise

Selection of homemade bread butter, balsamic vinegar and olive oil

French Apple tart with vanilla cream

£25 per person

Menu 7

Crispy duck pancakes

Roast salmon with Asian spices, coriander, mustard and chilli

Salad of slow roasted cherry tomatoes with coriander and lime

Leaf salad with chestnut mushrooms and a yuzu dressing

Oriental noodles with roasted aubergine

Selection of homemade bread, butter, balsamic vinegar and olive oil

Rich flourless chocolate cake with crème fraiche and raspberries

£25 per person

Menu 8

Moroccan spiced lamb koftas with sumac

Herbed pita with hummus, taramasalata and taziki

Roasted vegetables with cous cous and harissa dressing

Vine tomato and cucumber salad with red onion

Feta, watermelon and spinach salad with a lime dressing

Flat bread

Baklava with mint syrup

£25 per person

Menu 9

Smoked chicken avocado and sour cream salad with watercress

Char-grilled prawns with coriander lentils and a spiced yoghurt dressing

Broccoli and Roquefort tart

Beetroot salad with parsley and a fresh horseradish dressing

Panzanella tomato salad with quinoa

Selection of homemade bread, butter, balsamic vinegar and olive oil

Fresh strawberry tart with crème patissiere

£25 per person

Menu 10

Baked turkey breast with cumin and white wine

Roast new potato salad with pancetta
Char grilled red and yellow peppers with basil, watercress and shaved
parmesan
Pearl barley, celery and pomegranate salad
Pea, cucumber and mint salad
Selection of homemade bread, butter, balsamic vinegar and olive oil
Vanilla and cardamom cheesecake with pistachio, orange and plum
sauce

£25 per person

Menu 11

Chicken marinated in plum and orange char grilled and dressed with
an oriental dressing
Soba noodle salad with aubergine, mango and a sesame dressing
Green bean salad with mustard seeds and tarragon
Roasted parsnips sweet potatoes and a caper vinaigrette
Selection of homemade bread, butter, balsamic vinegar and olive oil
Cranachen with raspberries

£25 per person

Menu 12

Baked chicken with lemon, sun dried tomatoes and rosemary
Pea and ricotta tart with thyme pastry
Samphire with sweet roasted peppers and garlic
Beetroot olive, orange and black olive salad
Waxy potato salad with anchovies, capers and a lemon mayonnaise
Selection of homemade bread, butter, balsamic vinegar and olive oil
Blackcurrant syllabub with thin shortbread biscuits

£25 per person

Hot Buffet Menus

(Prices shown are for a minimum of 25 persons and will vary for lower numbers)

Menu 1

Salmon fillet baked with oriental vegetables and a chilli sauce
Stir-fried minced pork with beans and garlic
Flying greens with oyster sauce and garlic
Steamed jasmine rice
Prawn crackers

Toffee baked bananas with vanilla

£30 per person

Menu 2

Beef bourguignon

or

Beouf carbonnade with Dijon mustard and toasted French bread

Sautéed chicken with Armagnac and mushrooms and cream

Courgette and tomato gratin

New potatoes

Bread and butter

Apple tart tartin with crème fraiche

£34 per person

Menu 3

Traditional fish pie

Pork chops with a cider cream sauce

Roast new potatoes

Peas

Crusty bloomer loaf and butter

Bread and butter panacotta pudding with custard

£30 per person

Menu 4

Traditional Italian beef lasagne

Braised chicken stew with balsamic vinegar leeks and cannellini beans

Creamed mash with parmesan

Swiss chard gratin

Ciabatta bread olive oil and balsamic

Tiramisu

£30 per person

Menu 5

Roast chicken with thyme and garlic coated with crisp pancetta

Seasonal vegetables

Roast potatoes

Bread and butter

Lemon meringue pie

£25 per person

Menu 6

Slow roasted shoulder of lamb with rosemary and garlic

Broccoli with smoked pancetta and anchovy
Mixed leaf salad with a lemon and olive oil dressing
Roast new potatoes with sea salt and cracked black pepper
Sourdough bread with butter

Almond tart with wine soaked pears

£25 per person

Menu 7

Lancashire hot pot
Cumberland sausage and mash with onion gravy
Braised cabbage with bacon onion and cream
Bread and butter

Sticky toffee pudding

£25 per person

Menu 8

Roast beef and Yorkshire pudding
Seasonal vegetables
Roast potatoes
Bread and butter

Apple crumble and thick double cream

£25 per person

Menu 9

Murgh chicken masala
Potato and spice stuffed peppers with a coconut and ginger sauce
Steamed rice
Lamb madras
Indian naan breads

Apricots in cardamom syrup with a mango lassi

£30 per person