



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 Menus

(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

£36 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

£30 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

£35 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

£30 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

£30 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

£34 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

£35 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

£30 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

£34 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
£32.50 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
£30 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
£30 per person