



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

**£42 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

**£36 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

**£39 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

**£36 per person**

### **Menu 5**

Tandoori chicken skewers with mint yoghurt dip  
Vegetarian samosas with mango chutney  
Pappadums  
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

**£36 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

**£42 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

**£42 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

**£36 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

**£39 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

**£36 per person**

### **Menu 11**

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

**£36 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

**£42 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

**£42 per person**

### **Menu 3**

Traditional fish pie  
Chicken fillet with a cider cream sauce  
Crushed new potatoes with lemon & thyme  
Buttered greens with chilli  
Peas  
Crusty bloomer loaf and butter

Bread and butter panacotta pudding with custard

**£39 per person**

### **Menu 4**

Traditional Italian beef lasagne  
Braised chicken with balsamic vinegar leeks and cannellini beans  
Creamed mash with parmesan  
Swiss chard gratin  
Ciabatta bread olive oil and balsamic

Tiramisu

**£39 per person**

### **Menu 5**

Roast cornfed organic chicken with thyme and garlic coated with crisp  
pancetta  
Seasonal vegetables  
Roast potatoes  
Bread and butter

Lemon meringue pie

**£36 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

**£39 per person**

**Menu 7**

Lancashire hot pot OR Irish stew (Beef OR Lamb slow cooked in Guinness)  
Cumberland sausage and colcannon with onion gravy  
Braised cabbage with bacon onion and cream  
Bread and butter

Sticky toffee pudding

**£42 per person**

**Menu 8**

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

Apple crumble and thick double cream

**£39 per person**

**Menu 9**

Onion Bhajis  
Pea & Potato Samosas  
Chicken tikka masala  
Keralan Lamb Fry  
Toor Dal  
Spinach Paneer  
Cauliflower Bhaji  
Spiced Rice  
Indian naan breads

Apricots in cardamom syrup with a mango lassi

**£42 per person**

**Menu 10**

Guacamole  
Ceviche  
Corn Tortillas  
Beef Tacos  
Chicken Fajitas  
Refried Beans

Churros with a chocolate sauce

**£36.00 per person**