



Buffet Menus



Finger Buffet

- Miniature beef sliders with a spicy mango salsa
- Pulled pork sliders & apple relish on a mini brioche bun
- Sticky glazed BBQ Ribs
- Mini lamb koftas with a minted yoghurt dip
- Duck spring roll with sweet chilli sauce
- Mini Yorkshire pudding with chipolata sausage & mash, topped with caramelized onion
- Assorted mini pizza's (Pepperoni, Spicy Beef and Cheese & Tomato)
- Panko and sesame seed chicken with seracho crème freche
- Skewered chicken tikka & mango relish
- Fig & Blue cheese crostini
- Salmon brochettes with citrus oil
- Mixed Vegetable Kebabs with a honey & lime dressing
- Crispy battered fish with sea salted chips and vinegar
- Vegetable spring rolls with a sweet chilli (V)
- Onion Bhaji with raita dipping sauce (V)
- freshly prepared crudities with dips (V)
- Caramelised red onion, goats cheese & beetroot tartlets (V)
- Mixed Vegetable Couscous

Choose items from the above and the dessert menu on page 4

Fork Food

Curries

Chicken, sweet potato & coconut curry
Potato & cauliflower curry (v)

Chard Fillet of Salmon

Fillet of salmon presented on a bed of Thai noodles with spring onion, light soy and finished with coriander oil

Asparagus and Broad Bean Risotto (v)

Creamed risotto rice served with fresh asparagus spears. Seasoned with garlic, white wine, fresh herbs and finished with parmesan

From the Sea

Shallow fried fillet of haddock. Served with chips, a lemon wedge & minted mushy peas

Cumberland Sausage & Mash

Braised sausage carved over a creamed spring onion mash potato, smothered with a rich onion gravy

Carved Meats

Tandoori chicken or sea salt thyme roasted pork

Cottage Pie

Slow braised shin of beef cottage pie served with chunky roasted vegetables and hearty warm bread and butter

Golden Vegetable Shepard's Pie (v)

Pulled Pork

Pulled pork served over a sweet potato puree, coated with a sticky Jack Daniels glaze

Butternut Squash & Puy Lentil Salad (v)

Roasted butternut squash mixed together with Puy lentils, spinach and tomato topped with pumpkin seeds

Caesar Salad

Baby gem leaf bound with Caesar dressing, herbed croutons, pancetta lardons, parmesan shavings anchovy. Served with either traditionally, salmon or chicken breast

Breast of Chicken

Seared breast of chicken carved over a spiced quinoa and green salad, topped with deep fried Nori seaweed and a ginger dressing.

Poached Fillet of Scottish Salmon

Poached salmon fillet presented with oriental spiced vermicelli noodles, straw mushroom, green pepper and black bean dressing

Sesame Encrusted Tofu (V)

Cubes of tofu encased with a sesame crust, served over a julienne of marinated vegetables

Choose two from the main dishes above and one from the dessert selection on the next page.





Desserts

Vanilla crème Brulee, chocolate chip & caramel shortbread

Rich Dark Chocolate mouse

Apple & Blackberry Crumble

Seasonal fruit platter with natural yoghurt and drizzled honey

Selection of mini tea time dessert

Also included in the option for finger and hot buffet choice.