

Cold Buffets

Fish and Seafood

Wild salmon filets on bean salad with crispy noodles coriander and sweet chilli dressing.
Prawn, papaya and mango salad cucumber and sweet fennel dressing.
Baked salmon filets, marinated in lemon and dill, with watercress sauce.
Smoked trout, sugar snaps, baby beetroot with horseradish cream.
Scottish smoked fish with honey, Grain mustard and dill sauce.
Spicy Thai prawns in a coconut and coriander sauce on a bed of noodle salad.
Peppered tuna, mango and sweet pepper salsa.
Slow roasted salmon with marinated anchovies, baby spinach - garlic and lemon dressing.
Smoked salmon, crème fraiche and chive tart.
Italian seafood salad dressed in olive oil and lemon.
Fresh salmon, smoked salmon, crème fraiche and watercress roulade.
Smoked salmon, dill and rocket salad with crème fraiche and lemon.

Meat

Water melon, feta and lemon baked chicken dressed with olive oil and Oregano.
Chorizo and chicken brochettes on baby leaves.
Smoked Black forest ham, peach (subject to availability) and watercress salad, green peppercorn dressing.
Sweet roasted pepper and maize fed chicken with pesto mayonnaise on Italian leaves.
Beef and artichoke salad with peppers, olives, and sun-dried tomatoes.
Thai chicken salad with coconut, spices, coriander on a bed of noodles.
Selection of Italian Antipasti.
Roasted duck salad with noodle, spring onion and sesame and soy dressing.
Smoked chicken, pink grapefruit, avocado, walnut oil.
Beef Wellington with Dijon mayonnaise (supplement).
Smoked duck with Balsamic Berries on a bed of rocket.
Tender lamb, coriander, date, apricot, watercress, citrus dressing.
Bresaola marinated in olive oil, Sicilian lemons and cracked black pepper on wild rocket with Parmesan shavings.
Char grilled chicken salad with lemon and basil mayonnaise.

Vegetarian

Jamaican spiced potato, Plantain and sweet onion in filo.
Artichoke and sun blushed tomato roulade.
Caramelized onion and hazelnut tart.
Sweet roasted peppers, marinated artichokes, sun dried tomatoes, mozzarella, basil oil.
Dolcelatte, spinach and red pepper tart.
Goats' cheese, caramelized pear and celeriac strudel with toasted pine nuts.
Watercress and blue cheese tart.
Couscous and potato cake with chick pea, apricot and sweet spices with minted chilli sauce.
Roasted Mediterranean vegetables and goat's cheese strudel with sweet pepper salsa.

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Salads

Chicory, watercress and crispy bacon.
Broccoli, baby spinach, mange tout, onion and orange dressing.
Bean shoot, sugar snap peas, pineapple, coriander and carrot.
French bean, kidney bean and red onion.
Red chard, walnut, apple and asparagus.
Rocket, pink grape-fruit and avocado.
Couscous, kidney bean, chive, sultanas and honey.
Chicory, walnut, watercress, and avocado.
Mange tout, cherry tomato and red chard.
Celeriac, crème fraiche, and herbs.
Tabboulah, cucumber, couscous, tomato, apricot, chili, and mint.
Couscous, kidney beans, green beans, chive, honey, and sultanas.
Chickpea, kidney bean, green bean, and radicchio.
Sugar snap pea, red pepper, pineapple, noodles, lemon grass, coriander, and coconut dressing.
Baby spinach, red onion, baby corn, and sesame seed dressing.
Couscous, date, red pepper, lemon, parsley, and olive oil dressing.
Pasta and roasted Mediterranean vegetables.
Pasta, rocket, and roasted onions.
Pasta, mozzarella, baby spinach, and roasted sweet pepper.
Beetroot, pear, chicory and crème fraiche.
Sliced tomato, olive, and feta.
Tomato, mozzarella, and basil layered salad.
Tomato, rocket, basil, and olive oil.
New potato, Jerusalem artichoke, sour cream and snipped chives.
Potato, dill cucumber, Dijon dressing, and crispy bacon.
Roasted new potato and cherry tomato, rosemary and balsamic dressing.
New potato and roasted sweet potato with coriander dressing.
Thai rice with mange tout, bean shoot, pineapple, spring onion, coriander.

Hot Fork Food

Meat

Roasted maize fed chicken, on bed of creamy leeks with a light white wine and grainy mustard sauce.
Red Thai chicken curry finished with coconut and coriander
Smoked paprika chicken - in an olive, roasted pepper and Oregano sauce.
Duck braised in red wine and glazed root vegetables and shallots.
Chicken Ballotine stuffed with a sun dried tomato and herbs, wrapped in Parma ham on a tomato and basil coulis.
Shepherds Pie with chunky lamb and caramelized onions
Beef Stroganoff, with cream, brandy and oyster mushrooms...
Grilled supreme of chicken on a bed of Puy lentils and braised fennel.
Roasted Duck in a caramelized orange and Grand Marnier sauce.
Welsh lamb and fresh mint sausages in red onion and red wine gravy.
Beef Bourguignon finished with button onions and mushroom...

Fish and Seafood

Smoked cod and spinach fish cakes with lemon Hollandaise
Steamed fillet of salmon with orange and pink pepper corn sauce.
Seared tuna, oven roasted cherry tomatoes, Calamata olives extra virgin olive oil
Fish pie with herb and Carrot mash.
Horseradish crusted red mullet fillets with Chardonnay and lemon butter
Filets of wild salmon with oyster mushrooms, Champagne cream.

Vegetarian

Roasted Peppers and oyster mushroom with cream and soft green peppercorns.
Wild mushroom risotto finished with Parmesan cheese.
Sun blushed tomato risotto with marjoram and Bocconcini Mozzarella.
Roasted Mediterranean vegetable lasagne

Side dishes

Roasted balsamic Mediterranean vegetable
Roasted root vegetables [carrots, turnips, Swede and parsnips].
Roasted new potatoes with garlic and onions.
Creamy buttered mash potatoes with sea salt and cracked black pepper.
Roasted new potatoes with cherry tomatoes and rosemary.
Crushed new potatoes with olive oil.
Dauphinoise Potatoes
Mushroom flavoured rice and finished with truffle oil.
Saffron flavoured rice with dates and toasted almonds.
Thai rice flavoured with coconut, chilli and fresh coriander
Steamed fruited couscous with herbs.

If you do not see your favourite dish included on our selections, please ask.

Deserts and Puddings for Buffets

● Deserts

Lemon Polenta cake with red berry compote
Chocolate tart with Tia Maria Crème Anglaise.
Cointreau Crème brulee with fresh raspberries.
Brioche, Chocolate and marmalade pudding.
Caramelized Pear and almond tart
Campari Jelly with orange segments and fresh raspberries
Summer pudding with crème fraiche.
Pecan pie with crème Anglaise and toffee sauce.
Chocolate and chestnut terrine with orange crème Anglaise sauce.
Baked cheesecake with berry compote.
Fresh raspberry and Cointreau Tiramisu.
Banoffi pie.
Dark chocolate roulade with marinated strawberries.
Prepared fruit selection
Dark chocolate and caramelized orange trifle with Cointreau.
Eton mess
Poached Pears in Lavender syrup
A selection of English and continental cheeses with breads/biscuits.
Apple and mango crumble with fresh custard
Tarte Aux Citron