

# **FOOD EVENTS**



## **Cold Buffets**

### **Fish and Seafood**

#### **Silver Selection**

Fresh Tuna, baby spinach and pasta salad.  
Salmon and leek jalouise, {in puffed pastry with creamed leeks}.  
Seafood and herb fish cakes with a tomato and chilli salsa.  
Oven baked fish selection with lemon, parsley, caper and celeriac salad.  
Smoked salmon and chive quiche  
A selection of marinated herrings, on buckwheat blinis and sour cream.  
Smoked mackerel and spring onion terrine with horseradish sauce.

#### **Gold Selection**

Baked salmon, marinated in lemon and dill, with watercress sauce.  
Marinated seafood salad, {mussels, prawns, octopus and fish}  
Fresh salmon, smoked salmon, crème fraiche and watercress roulade.  
Crab and Cod parcels with ginger and spring onion and a herb mayonnaise.  
Smoked haddock and prawns in filo pastry with a couscous and spinach filling  
Smoked fish platter, {trout, salmon, halibut, mackerel} with a honey, Grain mustard and dill dressing.

#### **Platinum Selection**

Spicy Thai prawns in a coconut and coriander sauce.  
Smoked trout in a smoked salmon roulade, with a horseradish sauce.  
A tower of Mediterranean king prawns.  
Peppered tuna steak with an avocado and red onion salsa.  
Tuna steak, oven baked, with a tomato, olive and basil salsa.

#### **Lobster**

On a rocket and radicchio salad with roasted cherry  
Tomato and avocado, house dressing.  
With a light Dijon and tarragon flavoured celeriac.  
Parsley and lemon dressing, wrapped in smoked salmon.

## Meat

### Silver selection

Sliced honey roast ham, with fig and peach compote.  
Mustard and lemon baked chicken in a yoghurt and mayonnaise sauce  
On a bed of chicory and watercress.  
Herb baked chicken with roasted peppers and a pesto mayonnaise.  
Smoked chicken and avocado roulade  
Tandoori spiced chicken with minted yoghurt.  
Spanish herbed baked chicken in a Gazpacho and olive sauce.  
Satay chicken salad with coconut, peanuts and pineapple.  
Moroccan lamb parcels finished in honey, almonds and fresh coriander.

### Gold selection

Beef and artichoke salad {with peppers, olives, and sun-dried tomatoes}.

Duck, celery and orange salad with a walnut oil dressing

Thai chicken salad with coconut, spices, coriander on a bed of noodles.

A large selection of anti-pasti {prosciutto, salami, bresaola, mortadella etc.}

Or a selection of vegetarian, meat and fish anti-pasti.

Stuffed lamb with dried cranberries, rosemary and port.

Smoked chicken and pink grapefruit and walnut dressing salad.

Balsamic roasted chicken with roasted Med. vegetables, basil and Parmesan.

### Platinum selection

Fillet of beef with blue cheese in filo and a mustard mayonnaise.

Peppered fillet of beef with an avocado and red onion salsa.

Fillet of beef en crouete finished with a fine parfait with white truffle essence

Smoked duck with a blackcurrant dressing on a bed of fine leaves.

Mustard and honey baked rack of lamb with an apple and onion compote.

Lamb glazed red onions and blue cheese en crouete.



## Vegetarian

### Silver selection

Jamaican spiced potato, Plantain and sweet onion Strudel  
Artichoke and sun blushed tomato roulade.  
Watercress and blue cheese tart.  
Falafel {spicy chick pea cake} served with a tomato salsa.  
Lentil cakes with a lemon, garlic and herb dressing.  
Three onion roasted tart  
Spanish vegetable and potato Tortilla with Guacamole and Green salsa  
Cajun spiced vegetable brochette with yellow pepper and chilli salsa.

### Gold selection

Wild mushroom, couscous and herb parcels with a blue cheese dressing  
Watercress roulade filled with mascarpone, roasted peppers and aubergines.  
Artichoke, goats' cheese, red pepper strudel, with a tomato and basil coulis.  
A large selection of anti-pasti {olives, roasted peppers, aubergines, sun dried tomatoes, mozzarella, shavings of parmesan etc.}  
Leek, stilton and walnut strudel  
Spinach and roasted tomato tart.  
Roasted Mediterranean vegetable and goat's cheese strudel.

**We have more choices available; please ask if you require a wider selection.**