



COLD BUFFET

SAMPLE MENU 1

Mediterranean Vegetable and Black Olive Quiche

Creamy Coronation Chicken with Grapes and Toasted Almonds

Mustard and Demerara Sugar Roasted Ham served with

Cumberland Sauce

*

Mixed Green Salad with French dressing

New Potato Salad with Mint Dressing

Oriental Coleslaw Salad

*

French Bread and Butter

*

Red Fruit Cremete Meringue

Rich Squidgy Chocolate Roulade with Fresh whipped Cream

Stem Ginger and Honey Cheesecake

*

Coffee and Mints

£25.50

Price per head will include cutlery, crockery and sufficient staff to serve the event

SAMPLE MENU 2

Creamy Lime, Coriander and Fresh Mango Chicken

Mixed Meat Platter to include Roast Beef, Norfolk Turkey and

Honey Roast Ham with all the condiments

Spinach, Ricotta Cheese and Pine nut Quiche

*

Caesar Salad

Tomato, French bean, Red Onion and Almond Salad with

Balsamic Dressing

Warm New Potatoes with Sour Cream

*

Mixed Batch Rolls and Butter

*

Chocolate and Rum Truffle Torte

Pina colada Meringue Roulade

Passion fruit and Raspberry Bavois

*

Coffee and Mints

£30.50

Price per head will include cutlery, crockery and sufficient staff to serve the event

SAMPLE MENU 3

Yoghurt Crusted Chicken Brochettes with Chilli and Tomato Relish

Mixed Seafood Platter to include Salmon, Crab, Prawns and

Smoked Salmon, served with Lemon Mayonnaise

Herb Coated Fillet of Beef

Asparagus and Creamy Goats Cheese Roulade

*

Mixed Leaf Salad with Soured Cream Dressing

Indonesian Brown Rice Salad with Sesame seeds, Bean sprouts

and Cashew nuts

Tomato, Red Onion and Basil Salad with Balsamic Dressing

*

Mixed Batch Rolls and Butter

*

Lemon Tart with Raspberry Coulis

Strawberries and Clotted Cream served in a Tuile Basket

Rich Chocolate Torte with Mixed Summer Berries

*

Coffee and Mints

£36.75

Price per head will include cutlery, crockery and sufficient staff to serve the event

HOT MENU

SAMPLE MENU 1

Starters (choice of two)

Smoked Mackerel and Horseradish Pate with Toast and Salad

French Onion Soup with Crusty Bread

Chicken Liver Parfait with Homemade Chutney and Onion Bread

*

Main Courses (choice of two)

Chicken Breast with Port and Cream Sauce

Salmon and Spinach Filo Parcels with a Lemon and White Wine

Sauce served with new potatoes

Spicy Persian Lamb

Beef Bourguignon served in a Filo Basket

Mushroom Stroganoff served with Rice

Served with roast potatoes unless otherwise stated and a

selection of fresh seasonal vegetables

*

Dessert

Rich Squidgy Chocolate Roulade with Fresh Whipped Cream

Fresh Fruit Pavlova

*

Coffee and Mints

£26.20

Price per head will include cutlery, crockery and sufficient staff to serve the event

SAMPLE MENU 2

Starters (choice of two)

Crispy Bacon and Avocado Salad with Creamy Parmesan
Dressing

Smoked Salmon Pate with Crusty Bread and Salad

Warm Fresh Asparagus with Foaming Hollandaise Sauce

Parsnip and Parmesan Soup with Croutons and a Bread Roll

*

Main Courses (choice of two)

Tarragon and Almond Chicken Breast wrapped with Prosciutto

Braised Lamb Steaks in a Redcurrant and Wine sauce

Baked Salmon Supreme with a Watercress Sauce with New
Potatoes

Aubergine and Goats Cheese Roulle with a Creamy Red Pepper
Sauce

Served with roast potatoes unless otherwise stated and a
selection of fresh seasonal vegetables

*

Desserts

Apple and Almond Tart with Brandy Cream

Lemon Cheesecake with Blackcurrant Sauce

Walnut Pavlova with Cream and a Compote of Red Fruits

*

Coffee and Mints

£31.85

Price per head will include cutlery, crockery and sufficient staff to serve the event

SAMPLE MENU 3

Starters (choice of two)

Red Onion and Goats Cheese Tart with Balsamic Glaze

Yoghurt and Spice Crusted Chicken Brochette with Chilli Sauce

Smoked Salmon and Prawn Parcels with Bread and Salad

Watercress Soup with Paprika Croutons and Homemade Herb Bread

*

Main Courses (choice of two)

Roast Barbary Duck Breast with a Black Cherry and Red Wine Sauce

Beef Wellington

Salmon en croute with a Chive Sauce and New Potatoes

Venison with Port and Redcurrant Sauce served in a Filo Basket

Beetroot, goats Cheese and Cranberry Parcel

Served with roast potatoes unless otherwise stated and a selection of fresh
seasonal vegetables

*

Desserts

Lemon Tart with Raspberry Coulis

Baked New York Style Cheesecake with Warm Butterscotch Sauce

Dark and White Chocolate Terrine

*

Coffee and Mints

£36.75

Price per head will include cutlery, crockery and sufficient staff to serve the event