



## **Cold Buffet Sample Menu 1**

Creamy Coronation Chicken with Grapes and Toasted Almonds  
Mustard and Demerara Sugar Roasted Ham served with Cumberland  
Sauce  
Mediterranean Vegetable and Black Olive Quiche

\*

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

£21.75

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



## **Cold Buffet 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

£25.75

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

## **Cold Buffet 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

£32.00

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



## **Hot Food 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

£22.50

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



## **Hot Food 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

£27.80

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



## **Hot Food 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 crouete 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

£32.00

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

**Bricks 01483 276780**

