

Sample European Buffet Menu

Canapés

Mini crostini with salmon mousse and lumpfish caviar
Savoury biscotti with goat cheese, roast pepper and olives
Balsamic marinated mushrooms with rosemary and truffle oil

Buffet Main Course

Ragout of local game with porcini
Free range chicken with cream and tarragon sauce
Baked mushrooms with pork and rosemary stuffing
Salmon fillet baked with tomatoes, capers and dill
Celeriac and parsnip mash
Green beans with garlic
Braised pearl barley with parsley and leeks
Minted new potatoes

Buffet Dessert

Individual strawberry pavlovas with wild strawberry and elderflower sauce
Luxury chocolate cake with homemade chocolate truffles
Apple and blackcurrant crumble made with home grown fruit
Sticky date and toffee pudding

Please note that all of our products are prepared in an environment where nuts are used.

None of our products can be guaranteed nut or allergen free

Sample Asian Influenced Buffet Menu

Canapés

Mini Thai fish cakes with sweet chilli dipping sauce
Corn fritters with spicy sambal topping
Chicken sate with peanut sauce
Hot and sour glazed chicken meatballs

Buffet Main Course

Chicken with basil and coconut
Lamb green curry
Baked Salmon with lime and chilli dressing
Jasmine rice
Crisp salad with fresh water chestnuts and lime dressing
Coconut sambal
Pineapple and cucumber sambal
Fried onion sambal
Pickled birds eye chilli with fish sauce

Buffet Dessert

Passion fruit and lime cheesecake
Tropical fruit salad
Vanilla and cardamom sponge with lime and palm sugar syrup
Baked bananas with star anise and toasted coconut

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