

FINGER FOOD BUFFET

Selection of sliced cured meats

Smoked paprika corn nachos, guacamole & minted feta (V)

Whipped Goats cheese & sun blushed tomato tartlets (V)

Beetroot & feta pastries swirls (V)

Selection of local & continental cheeses (V,GF)

Ham hock Crostini, apricot chutney

Smoked salmon blinis, lemon cream cheese

Cranberry, sage & pork sausage rolls

Sweet potato & cumin falafel (VE,GF)

Whipped feta & roasted red pepper tartlets (V)

Roast onion, chick pea & herb 'sausage' roll (VE)

Bollicini & tomato skewers, mint pesto (V)

COLD PLATTER BUFFET

MEAT

Roast & cured meat platter selection from
Honey & mustard glazed Cheshire ham, Lemon & herb chicken breast,
sliced continental meats, Chutneys, pickles & fruits

Or

SEAFOOD PLATTER

Lemon & herb poached salmon, Scottish smoked salmon, Smoked mackerel
& horseradish pate, King prawn cocktail
Marie rose, cucumber & dill salad & mo gem leaves

Savouries

Lemon & herb marinated olives (VE)
Apple & sausage rolls
Bollicini & tomato skewers, mint pesto (V, GF)
Sweet potato & cumin falafel, roast aioli (VE, GF)
Roast onion, chick pea & herb 'sausage' roll (V)
Goat's cheese & caramelised red onion quiche (V)
Tzatziki, crudites & flatbreads (V)

Salad -CHOICE 3

Roasted red pepper & plum tomato salad citrus dressing (VE, GF) -
Lemon & coriander hummus with crudites
Red pepper & paprika hummus to flatbreads (VE)
Crunchy red cabbage & cranberry slaw (V)
Couscous with beetroot, mint & feta cheese (V)
Seasonal potatoes with pesto & walnuts (V)
Roasted roots, honey dressing & crumbled goat's cheese & candied walnuts
(V, GF)
Caprese salad, tomatoes, mozzarella, basil dressing & toasted pine nuts (V)
Tabbouleh & mixed bean with lime & coriander (VE)
Pasta with honey & mustard mayonnaise (V)
Roast butternut squash hummus & crudites (VE)

TAKE YOUR BUFFET UP A NOTCH WITH A FEW OF OUR HOT ADDITIONALS

HOT ADDITIONALS -

THESE ARE TO BE ADDED TO ANY BUFFET FOR RE-HEAT ONLY

KOREAN SPICED CHICKEN WING

SALT & PEPPER CHINESE RIBS

GARLIC & FETA CHESTNUT MUSHROOMS, HERB CRUMB

PRAWN & SESAME TOAST SWEET CHILLI & SOY DIP

CHORIZO IN RIOJA REDUCTION

SWEET POTATO & RED PEPPER BHAJI'S MINT RAITA

STICKY'S COCKTAIL SAUSAGE, MAPLE & MUSTARD GLAZE

VEGETABLE SPRING ROLLS, SWEET PLUM TOMATO DIP (V)

HOT BUFFET

THESE CHOICES ARE SERVED AS COMPLETE DISHES ALONG WITH OUR GARNISHES,
FEEL FREE TO ASK US TO TWEAK THIS TO SUIT YOUR OCCASION OR TASTE.

SMOKED HADDOCK & SALMON FISH PIE,
CHEESY MASH POTATO, MINTED LEEKS & PEAS (GF)

ROAST SQUASH, BLACK BEAN & RED PEPPER ENCHILADAS,
PLUM TOMATO (V)

BEEF BOURGUIGNON,
MUSHROOM, PANCETTA & CREAMY MUSTARD MASH (GF)

FRAGRANT THAI PANANG CHICKEN CURRY,
ROASTED RED ONIONS & PEPPERS, & JASMINE RICE

CHICKEN TIKKA MASALA,
PILAU RICE, MANGO CHUTNEY TO CHAPATI

SLOW BRAISED PULLED BEEF BRISKET CHILI,
SOUR CREAM, GUACAMOLE & CRISPY NACHOS

CHICKEN, GARLIC & MUSHROOM CASSEROLE,
SUN BLUSHED TOMATO ROAST POTATOES

PULLED BEEF ENCHILADAS,
PLUM TOMATO SAUCE, JALAPENO & CHEDDAR CHEESE

KUNG PAO CHICKEN,
SPICY CHICKEN STIR FRY WITH CHILLI, PEPPERS TO PEANUTS, EGG NOODLES

MAC 'N' CHEESE,
BBQ PULLED PORK, GRANA PADANO & CRISPY SHALLOTS

MASSAMAN THAI CURRY,
ROASTED SWEET POTATO & ROASTED CHICKPEAS (V)

CHESTNUT MUSHROOM MAC 'N' CHEESE,
CRISPY SHALLOTS & GRANA PADANO CRUST (V)

PULLED BEEF LASAGNE,
RICH TOMATO RAGU, MOZZARELLA & PESTO