



SAMPLE EXCLUSIVE BUFFET MENU

Choose 3 platters & 3 salads

PLATTERS

Selection of sandwiches

Roasted and cured meat platter

Platter of homemade pork and sage sausage rolls, mixed mini quiches and pork pies

Platter of hot and cold smoked salmon and dressed prawns

Mezze selection with hummus, falafel, tzatziki, roast vegetables and breads

Marinated chicken skewers, baby chorizo

Selection of cajun chicken thighs, lemon thyme drumsticks and salt and pepper chicken wings

SALADS

Palmer & Co slaw

Roasted sweet potato and spring onion salad

Sautéed new potatoes with caramelised onion

Spiced Israeli cous-cous, apricots, almonds

Super grains, tenderstem broccoli, asparagus, peas & pods

Piri piri brown rice with sauteed peppers onions and spinach

Orzo pasta and Mediterranean vegetable salad

Asian noodle salad, soy honey and ginger dressing

HOT DISHES

Homemade scouse with pickled red cabbage and crusty bread

Chicken stew with asparagus, summer pods, white wine cream

Boozy beef stew with gratin potatoes

Chicken curry with braised rice and mini poppadom

Smokey chili con carne, braised rice sour cream guacamole and nachos

12 hr slow roasted pork shoulder, brioche bun celeriac slaw and apple sauce

Mac 'n' cheese with crispy chorizo and red pesto

DESSERT PLATTERS

Boards of mixed cheesecakes, chocolate fudge cake, selection of mini desserts, bits of brownie and flapjack garnished with fresh berries

- *Minimum 40 guests.*
- *£100 deposit required to secure a date. Balance payable two weeks prior to event.*
- *Meat option can be swapped for vegetarian option.*
- *Price includes chef to set up, presentation dishes/bowls, napkins, biodegradable plates & cutlery, trestle table & cloth if required.*
- *Food is delivered approx. 1hr before your required service time, and can stay out for 3hrs.*
- *Crockery & stainless-steel cutlery is available to hire for £2pp*
- *All meat is sourced from local high-quality local butchers.*