Summer Buffets.

Choose up to three 'staples' for your buffet!

Meats:

- <u>Gammon Ham.</u> Slowly roasted, clove infused and truly succulent.
- <u>Gammon skewers</u>, served with a Meaux mustard and crème fraiche dip.
- Shredded Roasted Pork, slow cooked & infused with rich barbecue sauce
- Roasted beef slices, served with a horseradish infused crème fraiche
- Rare fillet steak slices (+ £4pp)
- <u>Chicken leek and bacon pie</u>, ideal served hot or cold
- Tarragon and lime infused chicken breasts, served cold and decorated with lime wedges for the extra squeeze!
- <u>Coronation Chicken</u> infused with mild curry spice and apricots
- Roasted Chicken and Pineapple
 skewers marinated in peanut dressing
 with soy and ginger
- <u>Charcuterie selection</u> with Parma Ham salami, German sausage, Chicken breast bites, Chorizo
- <u>Cold meat selection</u> with ham slices, beef slices and chicken slices

Fish

- Fully dressed whole Salmon, complete and exquisitely decorated
- <u>Salmon fillet pieces</u>, pre-portioned and delicately baked, served with lemon and fresh herbs
- Herb encrusted, crumbed salmon bites. Easy to pick up, or skewer and serve with a delicious crème fraiche dip.
- Smoked salmon fillets, served with capers and lemon, finished with a splash of cracked peppercorn

Vegetarian

- <u>Individual tarts</u>. Hand made & filled with ricotta, spinach, mushrooms and egg
- Quiche style tart with Mediterranean vegetable or with caramelised onion, cream cheese and spinach
- Roasted vegetable skewers with a herb and tomato marinate
- Bhajee and Samosas with sweet chilli dipping jam

OR CHOOSE A GRAZING TABLE!

Create an exquisitely decorated centre piece with a grazing platter

Cold meats, selection of cheeses, grapes, pickles, breads, smoked salmon, crudités, dips, olives and fruits

Summer salads.

Choose three salads for your buffet!

- <u>Full mixed leaf Salad</u> with mixed baby leaves, tomatoes, cucumber, spring onion and artichokes
- <u>Classic Coleslaw</u> crunchy, hand cut and gluten free
- <u>Potato Salad.</u> New potatoes, spring onions, mayonnaise, herbs and a hint of salt.
- <u>Carrot and Orange Slaw</u>. Shredded carrot, oranges, sultanas.
- <u>Classic Greek Salad</u> with olives, feta, cucumber, red onion and tomatoes
- Mediterranean Orzo Pasta salad with roasted vegetables crushed tomatoes and herbs.
- Red Rice Salad with red onion, spring onion, diced tomatoes & celery
- <u>Lebanese Lemon and Bean Salad</u>
 with kidney beans, chicken peas, red
 onions, cucumber, parsley, mint and
 lemon
- <u>Chick peas and carrot salad</u> with toasted pumpkin seeds, spring onion and dill finished with garlic dressing
- <u>Crumbled Feta & Sweetcorn Salad</u> with diced tomatoes, spring onions, cucumber, radishes, jalapeño and dressing
- <u>Cowboy Salad!</u> with black eye beans, sweetcorn, diced tomatoes, capsicum peppers, red onion, coriander and dressing

- Roasted sweet potato and wild rice salad with toasted almonds, feta, spring onions, baby spinach leaves & ginger infused dressing
- Mango Salsa salad with red onion, red bell peppers, coriander, jalapeño, lime juice infused dressing and baby leaves
- **Baby New Potatoes,** simple and tasty, whether hot or cold! A touch of salt or mint or melted butter and garlic.
- **Quinoa Tabbouleh** with cherry tomatoes, red pepper, cucumber, mint, garlic, lemon juice, and herbs
- Winter Peanut Slaw Salad with red cabbage and shredded sprouts (or green cabbage) carrots, spring onions, peanut butter, honey and soy infused dressing
- Middle East cous-cous salad infused with nutmeg, ginger, cinnamon and herbs and filled with spring onions, apricots, cranberries and red onion
- Rocket and Watercress Salad with spinach leaves, croutons, toasted almond flakes and garlic dressing
- <u>Beetroot Quinoa Salad</u> with spinach leaves and shredded carrots
- Waldorf Salad with walnuts, celery, apple, grapes and mayonnaise
- Sally's Salad with beetroot, feta, roasted squash, spinach pomegranate, pine nuts and red onion dressed with balsamic