

Summer Buffet for ECB Cricket days July 11th & 18th.

For guests to choose from a display table

Meats:

- **Gammon skewers**, served with a Meaux mustard and crème fraiche dip.
- **Chicken leek and bacon pie**, ideal served hot or cold
- **Steak and Guinness pie**, ideal served hot or cold
- **Tarragon and lime infused chicken** breast pieces, served cold and decorated with lime wedges for the extra squeeze!
- **Coronation Chicken** infused with mild curry spice and apricots
- **Roasted Chicken and Pineapple** skewers marinated in peanut dressing with soy and ginger
- **Charcuterie selection** with Parma Ham salami, German sausage, Chicken breast bites, Chorizo
- **Cold meat selection** with ham slices, beef slices and chicken slices

Plus

- **Cheeses**, grapes, pickles, breads, dips, olives and fruits for decoration

Fish

- **Fully dressed whole Salmon**, complete and exquisitely decorated
- **Salmon fillet pieces**, 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 filets**, served with capers and lemon, finished with a splash of cracked peppercorn

Vegetarian

- **Individual tarts**. 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 marinade
- **Bhajee and Samosas** with sweet chilli dipping jam

Guests may choose their own foods from the decorative selections and accompany these with a wide range of salads which are shown on the next page.

Summer salads.

- **Full mixed leaf Salad** with mixed baby leaves, tomatoes, cucumber, spring onion and artichokes
- **Classic Coleslaw** crunchy, hand cut and gluten free
- **Potato Salad.** New potatoes, spring onions, mayonnaise, herbs and a hint of salt.
- **Carrot and Orange Slaw.** Shredded carrot, oranges, sultanas.
- **Classic Greek Salad** 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
- **Lebanese Lemon and Bean Salad** with kidney beans, chicken peas, red onions, cucumber, parsley, mint and lemon
- **Green Giant Salad** with black eye beans, sweetcorn, diced tomatoes, capsicum peppers, red onion, coriander and 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
- **Cous-cous salad** infused with nutmeg, ginger, cinnamon and herbs and filled with spring onions, apricots, cranberries and red onion
- **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

We will set out selections of salads which will be replenished as required.