Buffet Menus 2016
## Buffet menus

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Reception buffet menus

Reception buffet 1
Select any seven items

Italian spicy pepperoni pizza
Italian roasted vegetable pizza (v)
Chili spiced chicken with guacamole dip
Mini sized baby back pork ribs with a barbecue sauce
Platters of sandwiches with a selection of meat, fish and vegetarian fillings
Mini rolls with a selection of meat, fish and vegetarian fillings
Potato skins served with a sour cream and chive dip (v)
Skewers of minted lamb koftas with houmous
Chicken skewers with sour cream
Coconut breaded prawns, tempura prawns and salmon bites with a chili sambal
Artisan breads with olive oil balsamic dressings (v)
Crudités and dips (v)

£18.75 per head
Reception buffet menus

Reception buffet 2

A selection of mini rolls:
- Roasted salmon and avocado
- Mozzarella, tomato and basil (v)
- Duck with hoisin sauce and spring onions

A selection of sushi served with dipping soya sauce and wasabi:
- Spicy tuna
- Chicken teriyaki
- Vegetarian California (v)
- Salmon
- Cucumber and crab

Char-grilled chicken skewers with an Indonesian satay sauce
- Lebanese falafel with a cumin and dukkah dip (v)
- Fried Thai dumplings with a dark soy dressing (v)
- Vegetarian Indian platter with chutneys and yoghurt (v)
- Indonesian shrimp crackers with Mae Ploy chili sauce

£24.75 per head
Fork buffet menus

Additional fork buffet menus are available on request

Fork buffet 1

Spiced coconut chicken curry
Cauliflower, potato and black mustard seed curry (v)
Lamb biryani with mini poppadoms

Mushroom pilau rice
Rice, sultana and cashew salad
Greek village salad
Seasonal salad leaf and herb salad
A selection of sambals, chutneys and minted yoghurt

Mango and green tea mousse

Coffee and tea

£24.75 per head

Fork buffet 2

Fillets of chicken cooked with a white wine and tarragon cream
Wild mushroom risotto with parmesan (v)
Slow cooked beef in red wine with herb dumplings

Buttered, minted new potatoes
Seasonal salad leaf and herb salad
Salad of pasta bows with a black olive and basil dressing
Heritage tomato and red onion salad
Selection of chutneys

Spiced apple tarte tatin with clotted cream

Coffee and tea

£26.75 per head
Presentation buffet menus

Presentation buffet 1

Melon fan with roasted peaches, salad shoots and a peach purée (v)

Smoked chicken
Honey roast gammon with piccalilli
Roasted asparagus and sundried tomato tart with rocket (v)

New potatoes with melted butter and chives
Roasted balsamic beetroot
Indian carrot and cashew nut salad
Asian cucumber salad
Seasonal salad leaves
Classic coleslaw with herb crème fraîche
Heritage plum tomatoes with crumbled goats’ cheese, red onions and basil

Lemon tart with mascarpone and mint
Mixed summer berries and strawberry waffle basket with Chantilly cream

Coffee and tea with petits fours

£32.95 per head
Presentation Buffet menus

Presentation Buffet 2

Smoked duck breast with an artichoke and baby leaf salad

Poached dressed Scottish salmon with a cucumber and wasabi dressing
Roast sirloin of beef with a meaux mustard crust and horseradish crème fraîche
Seafood platter with gravlax, king prawns, lemon crab claws and a marie rose sauce
Wild mushroom and spinach cream cheese roulade (v)

Buttered, minted new potatoes
Greek style butterbean salad
Beetroot with chili and red onion salad
Grilled red pepper and penne salad with pine nuts
Mixed leaf and salad shoots
Heritage tomato salad with baby mozzarella and basil oil

Blueberry and white chocolate cheesecake

Local cheeses with chutney, crackers grapes and celery

£45.95 per head
Barbecue menus
(for a minimum of 60 guests)

Barbecue menu 1

Tandoori chicken breast
Bratwurst sausage
Char-grilled beef burgers
Aubergine, halloumi and red pepper kebabs (v)
Char-grilled tofu and spring onion burger (v)

Jacket potato and garlic butter
Mixed crisp lettuce
Tomato red onion and feta salad
Celeriac and apple slaw
Soft flour and seeded baps
Selection of sauces

Summer berries and strawberry waffle basket served with Chantilly cream and red berry sauce

£23 per head

Barbecue menu 2

Lamb kofta
Baked salmon fillet with roasted lemon butter and spring onions
Char-grilled Merguez sausage
Char-grilled vegetable burger (v)
Korean sesame tofu with spring onion and sesame oil dressing (v)
Roasted squash wedges (v)

Baked sweet potato with crème fraîche
Wild rocket, beetroot and feta salad
Potato and chive salad
Niçoise pasta salad with tuna, olives, tomatoes and eggs
Mixed salad leaves with coriander
Ciabatta rolls
Selection of sauces
Red onion marmalade

Summer pudding with cream

£28.00 per head
Barbecue menus

Caribbean barbecue menu
(for a minimum of 60 guests)

Jerk chicken
Barbecued pork spare ribs
Barbecued prawns
Chili and garlic corn on the cob (v)
Baked aubergine with black beans (v)

Served with Caribbean couscous
Beetroot with chili and red onion salad
Homemade coleslaw
Bread rolls

£25.00 per head

Cypriot barbecue menu
(for a minimum of 60 guests)

Souvla - Lamb cutlets
Souvlakia - Pork and chicken kebabs
Loukaniko - Pork and juniper sausages
Grilled haloumi cheese with lemon and herbs (v)

Served with pilaf rice, potato salad, Greek salad
Houmous, taramasalata and tzatziki
Flat bread

£29.95 per head
Barbecue menus

**Hog roast menu 1**  
(for a minimum of 40 guests)

- Spit roast shoulders of pork or lamb shoulder
- Apple or mint sauce, crackling and soft bread rolls  
  Roast potatoes with rosemary and garlic
- New potato salad with dill and garlic mayonnaise  
  Pasta bows with fresh yoghurt and pesto  
  Couscous and roasted vegetable salad  
  Homemade slaw  
  Greek village salad

£22 per head

**Hog roast menu 2**  
(for a minimum of 100 guests)

- Spit roast free range hog or lamb basted with organic beer
- Apple or mint sauce, crackling and soft bread rolls  
  Roast potatoes with rosemary and garlic
- New potato salad with dill and garlic mayonnaise  
  Pasta bows with fresh yoghurt and pesto  
  Couscous and roasted vegetable salad  
  Homemade slaw  
  Greek village salad

  Fresh strawberries and cream

£28.00 per head