

## **Buffet Selection**

*Please see a selection of sample buffet menus based on a fixed cost per head, choose a menu or create your own from the ideas below.*

*Alternatively, quote your desired budget per person and allow us to suggest a few menus.*

*Traditional Buffet- Selection of Sandwiches- Gala pie- Cheese- Sausage Rolls-Barbecued chicken drumstick- Mini pizza slice- Cocktail sausage- Quiche Slice.*

*Menu A £4.75 per head*

*Selection of Deli sandwiches or wraps to include:*

*Roast chicken & Bacon with spinach- Cheese & Red onion- Honey soaked Ham with wholegrain mustard- Tuna, mayo & spring onion.*

*Mixed mini Quiche slice- Vegetable Samosa & Onion Bhaji with raita dip  
Garlic & Lemon Chicken Skewers- Crudities & dips.*

*Menu B £5.95 per head*

*Selection of Deli sandwiches or wraps to include:*

*Turkey, cranberry & Brie- Honey soaked ham & beef tomato- Thai red Chicken- Chicken tikka, mint & yoghurt- Baked salmon & red pesto Tortilla Pinwheel-*

*Chinese chicken tortilla wrap-Vegetarian Quiche slice- Feta & Grape sticks- Duck pate & cranberry crostini- crudities & dips.*

*Menu C £7.45 per head*

*Selection of Deli sandwiches or wraps to include:*

*Mexican BLT- Brie, Bacon & Tomato- Cajun Chicken- Roast beef with horseradish- Buffalo mozzarella & roasted vegetables-*

*Baby potatoes stuffed with fresh tuna & caper mayo- Salmon, dill & Asparagus Quiche- Course wild boar pate with orange- Pesto pasta Salad with parmesan-*

*Tandoori Chicken skewer- Cajun spiced potato wedges (best served warm)  
Mini Danish pastries or Fresh Fruit platter.*

*Menu D £9.75 per head*

*Choose 3 deli sandwiches or wraps*

*Roasted tomato with Dolce latté topped crostini- Avocado & prawn topped crostini- Bacon, egg & Mayo stuffed croissant- Cream cheese with grape & pistachio- Hummus and coriander Quesadilla- Grilled asparagus wrapped with*

*Parma ham New potato salad with crème fraiche & Asparagus, Mini petit fours or Fresh Fruit platter.*

*Menu E £11.75 per head*

*Smoked salmon & scrambled eggs with spinach & chives*

*Chunky homemade coleslaw with toasted pumpkin seeds*

*Slices of corn-fed chicken stuffed with feta & basil wrapped in Parma ham*

*Lobster salad with a classic marie-rose sauce*

*Crostini topped with a goats cheese, basil and Sun-dried tomato fusion.*

*Summer fruits cheesecake with fresh mint & Coulis.*

*Menu F £15.75 per head*

### **Sandwiches and or Wraps.....**

*Pear & Camembert- Avocado & Bacon- Brie, Pear and Walnut-  
New York Deli Sandwich- Feta, red onion & vine toms-  
Lime & coriander chicken- Stilton, avocado & bacon-  
Traditional Ham & Eggs- Brie & grape-  
Crayfish with spicy Mayo- Thai red Chicken*

### **Additional buffet items.....**

*Vegetable or Fish pakora- Stilton & Bacon stuffed potato skins  
Light garlic Chicken with aioli stuffed pitas - Fish goujons with a tartare dip  
Cajun chicken skewers with red pepper & tatziki  
Crostini topped with a goats cheese, fresh basil and Sun-dried tomato fusion.  
Roquefort with Apple & Pecan (V) – Roasted tomato on the vine with dolce latté(V)  
Hummus, carrot & coriander pinwheel (V) - Mini Chinese chicken tortilla wraps  
Chorizo and Black olives- Assorted Chinese dim sum  
Selection of sliced cold meats to include-  
Roasted Sirloin Scotch Beef with garlic & Oregano  
Honey Soaked Ham- Roasted Turkey- Cajun chicken with a Lime dressing.  
Smoked salmon with a dill & Mustard glaze- Coronation Chicken  
Duck pate & cranberry topped crostini- Avocado & Prawn topped Crusting  
Smoked salmon with crème freiche- Sweet red pepper tapanade with pancetta  
Bang Bang Chicken Skewers with sweet chilli sauce  
Tangerine & wild herb salad- Roast chicken with red grape salad  
Pesto and spinach casserecca pasta with pine nuts & olive oil  
Watercress and tangerine salad with tarragon and chilli  
Trofie pasta salad with pecan & rocket pesto- Herb leaf salad with Feta & Olives  
Mediterranean Couscous- Waldorf salad.*

### **Desert Ideas...**

*Mini cheesecake selection- Handmade petit fours- Mini cream cake selection  
Danish pastries- Choc or Blueberry muffins- Pain au chocolate- Pain au raisin  
Fresh fruit platters.*

*Please use the menus as a guide as many different styles of menu can be  
created around a clients personal tastes and budget, replace any item to create  
a suitable menu or pick your items from the above, alternatively quote your  
budget per person and we'll make a few suggestions.*

*The final cost per head is determined by the final menu choice as well as the  
number of guests attending, discounts are available from the published cost per  
head for larger numbers.*

*Vegetarian, Vegan, Gluten free, Allergies and other dietary requirements can be catered for Please  
discuss this when booking.*