



SECOND-HELPINGS

Homemade food made with passion

Buffet Style Suggestions – Inhouse or to Takeaway

Coronation chicken with grapes and toasted almonds

Thai seared chicken with a tomato/chilli chutney

Roast Beef (pink) with a horseradish/crème fraiche sauce

Salmon Fillet with Hoisin Vegetables

Salmon Fillets with asparagus & quails eggs with a herb sauce

Gravadlax with pickled cucumber & cauliflower in a horseradish sauce

Prawns marinated in ginger, chilli (Thai flavours) served in lettuce leaves

Burrata with Chargrilled Grapes and Basil

Salad Nicoise

Quiches/Tarts – various flavours e.g. gruyere & sun blushed tomato / cheddar & spring onion / butternut squash, goats cheese & bacon / spinach, fennel, broad beans & goats cheese / chorizo & peppers / Mediterranean vegetable & olives / Parmesan, sun blushed tomatoes & basil / Leek, Walnut & two cheese tart / Asparagus & Goat's Cheese / Vine

Tomato with Pesto & Basil / Beetroot & Goat's Cheese

Little Gem salad with edamame beans, parmesan and croutons with a Caesar dressing

Fiery Carrot Salad

Watermelon, feta & pistachio salad

Mozzarella, celery & olive tapenade salad

Spiced Grilled Aubergine with Tahini Dressing

Cous Cous with roasted vegetables

New potatoes with lemon & samphire

Vegetable Escabeche

Celeriac Rémoulade

Pear, Rocket, Walnut & Parmesan Salad

Shredded Courgette with Cous Cous & lemon

Roasted Romano Peppers with mozzarella, tapenade & pinenuts

Grilled Peaches/Nectarines with Burrata & Pistachio Pesto

Aubergine Salad with Feta & Mint dressing

Charcuterie Board 1 Meats, gherkins, silver skin pickles, caper berries

Charcuterie Board 2 Cheese, fruit, nuts, dips, Hummus, whipped feta & citrus salad

Bread selection, crostini, crackers, baked pitta

All the above are served at room temperature; lots more choices and warm dishes on request