



SECOND-HELPINGS

Homemade food made with passion

Buffet Dishes – Served inhouse or to takeaway

Coronation Chicken with grapes and toasted almonds, served on a bed of watercress
Thai Seared Chicken served with a tomato/chilli chutney
Roast Fillet of Beef (pink) with a horseradish/crème fraiche sauce
Salmon Fillets with Shredded Hoisin Vegetables
Salmon Fillets with asparagus & quails eggs served with a green 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
Roasted Romano Peppers with Mozzarella, Tapenade & Pinenuts

“Upmarket Tarts”

Gruyere & Sun Blushed Tomato
Cheddar & Spring Onion
Butternut squash, Goats Cheese & Bacon
Chorizo & Mixed Peppers
Mediterranean Vegetable & Olives
Parmesan, Sun Blushed Tomatoes & Basil
Leek, Walnut & Mild Blue Cheese Tart
Asparagus & Goat's Cheese
Vine Tomato with Pesto & Basil

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 Toasted Vegetables

New Potatoes with Lemon & Samphire

Homemade Coleslaw

Celeriac Rémoulade

Pear, Rocket, Walnut & Parmesan Salad

Grilled Peaches/Nectarines with Burrata & Pistachio Pesto

Aubergine Salad with Feta & Mint dressing

Orzo Salad (with herbs, cucumbers, tomatoes, chickpeas, feta, red onion & feta)

Courgette salad (with basil, chives, lemon, parmesan, toasted pine nuts)

Asian Salad (with vegetables and tossed with a sesame, ginger salad 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