



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