

Menu Selector

Cold Buffet

Select three dishes from the fish and meat selections and one from the pies / pastries or vegetarian selections also five salads.

An assortment of breads with butter and hot new potatoes is included.

Additional dishes at £3.95 per head may be added.

Fish

Dressed Salmon *

Decorated whole poached salmon garnished with shell on prawns

Salmon and Prawn Platter

Fresh poached paves of salmon with peeled prawns garnished with shell on prawns

Seafood Platter

Smoked salmon, smoked mackerel, rollmop herrings and greenlip mussels

East End Seafood Platter

Cockles, mussels, whelks, shell on prawns and jellied eels

Royal Crown Terrine

Salmon and prawn mousse scented with dill, wrapped in smoked salmon

Dressed Crab or Lobster (supplement price on request)

Meat

Whole Honey Baked Ham *

Decorated and ready to carve at the buffet

Sliced Ham Platter

Decorated with peach or pineapple slices

Roast Sirloin of Beef with a spicy rub *

Ready to carve at the buffet

Sliced Sirloin Platter

Served with watercress and horseradish

Medallions of Beef

Slices of beef fillet decorated and glazed (£4.00 supplement)

Roast Fillet of Beef with a grain mustard and horseradish crust* (£4.00 supplement)

Roast Pork loin stuffed with Apricots *

Ready to carve at the buffet

Sliced Pork loin Platter

Decorated with watercress and apple

Roast Turkey Breast with a forcemeat stuffing *

Ready to carve at the buffet

Sliced Turkey Platter

Decorated with watercress and cranberry

Coronation Chicken

Strips of chicken breast in a creamy curry, coriander and mango sauce

Chicken and Bacon Caesar Salad

Chicken Fillet Platter

Chicken fillet strips marinated in Cajun, tandoori and honey smoked spices

Continental Meat Platter

Sliced Italian salami, Spanish chorizo and French garlic sausage

Dry Cured Meat Platter

Pyrenees Ham and Iberico Lomo garnished with Asparagus and Sweet Melon

(£1.50 supplement)

Cold Buffet

Pies and Pastries

Quiche Lorraine
Mediterranean Vegetable Quiche
Pear and Stilton Tart
Cheese and Onion Quiche
Salmon and Spring Onion Tart
Gala Pie
Pork Pie

Vegetarian

Potato and Spinach Tortilla
Cherry Tomato, Basil and Mozzarella Tart
Spinach, Leek and Feta Strudel
Aubergine, Tomato and Feta Parcels
Courgette and Mushroom Roulade
Aubergine and Sun dried Tomato Mousse Stack

Savoury Cheesecakes

A homemade baked cheesecake crammed with vegetables and herbs on a wholemeal crumb base

Varieties are:

Mediterranean

Roasted peppers, red onion, sun blushed tomatoes & basil with a hint of garlic
Moroccan

Carrot, onion and sultanas spiced with cumin, turmeric and fresh coriander
Harvest

Sauté courgette, leek and carrot with parsley and chives

*Supreme Cuisine Cold Carvery from £1.00 supplement per head.
Please ask for details.

Please choose two dishes from the dessert selector.
You may want to exchange one of your dessert choices for a cheeseboard at no extra cost.

Coffee can be made available from the buffet for a supplement of £1.00 per head

If you would like a pre-laid starter to enhance your meal please contact us, prices start from £4.50 per head

If there is something in particular that you would like on your buffet that is not on the selector please contact us and we shall endeavour to meet all your requirements.