



Sample Buffet Menus

Sample one

Whole Roast Rib of Beef
Slow roast belly of pork with thyme
Roast sea bass fillets with pesto, roast vine cherry tomatoes
Sicilian style mixed seafood and white fish in a rich tomato broth
Pan-fried chicken escalops in herb breadcrumbs
Fresh ravioli stuffed with roast pumpkin, sage butter and parmesan
Gnocchi baked with wild mushrooms, cream and fontina cheese
Italian style coleslaw of fennel, white cabbage, carrot and poppy seeds
Warm salad of seasonal green vegetables with a lemon and garlic dressing
Rosemary roast potatoes
Tiramisu with strawberries
Chocolate pannetone bread and butter pudding
Lemon and ricotta cheesecake, raspberry sauce

Sample two

Goats cheese and caramelised red onion tarts (v)
Caesar salad with ciabatta croutons (v)
Spanish style chicken and chorizo stew
Luxury fish pie (salmon, smoked haddock, Pollock, prawns)
Baked butternut and spinach cannelloni (v)
Buttered seasonal green vegetables (v)
Herb roasted new potatoes
Spiced apple and stem ginger crumble with cream or custard

Sample three

Posh king prawn cocktail with gem lettuce
Tomato, buffalo mozzarella and pesto salad (v)
Red wine and rosemary braised beef with baby onions
Chicken, wild mushroom and tarragon shortcrust pie
Mediterranean roast vegetable lasagne (v)
Creamy garlic mashed potatoes (v)
Buttered seasonal green vegetables (v)
Tiramisu with strawberries in amaretto

Option four

Smoked haddock and leek tart with gruyere
Roast beetroot and goats cheese salad with pine nuts and balsamic dressing (v)
Roast pork belly, homemade apple sauce and sauteed red cabbage
Whole poached salmon with hollandaise
Wild Mushroom gnocchi baked with cream and thyme (v)
Rosemary roasted potatoes (v)
Buttered seasonal green vegetables (v)
Roasted root vegetables (v)
Chocolate orange pannetone bread and butter pudding
Apple and pear star anise strudel with vanilla ice cream