



Mixed Charcuteries
Olives and Sun Blush Tomatoes
Roast Rib of Beef with Horseradish Cream
Coronation Breast of Chicken with Apricots and Almonds
Honey Glazed Gammon
Dressed Whole Salmon (a real eyecatcher)
Three Salmon Terrine with Lemon & Lime Mayo
King Prawns with Sweet Chilli Glaze
Hand Picked Country Cheeses Crusty Bread and Pickles
Chicken Liver Terrine

Quiche
Examples of Fillings are
Roast Shallot and Brie
Applewood Cheese & Cherry Tomatoes
Ham & Pepper

Chicken Wings
Chicken Drumsticks
Wide selection of wraps/sandwiches available – please see appropriate header

Sides:
French Bread
Rice
Poppadums
Naan Breads
Baked Potatoes
Cheese
Italian Breads
Mixed Salad
Mescaline Leaves
Potato Salad
Coleslaw
Waldorf Salad
Cherry Tomatoes
Caesar Salad
New Potatoes
Rocket with parmesan shavings
Cherry Tomato Salad

Sweets are all Homemade

Banoffee Pie
Tiramisu
Profiteroles Stack
Apple Meringue Pie
Apple Cinnamon Raisin Strudel

Cheesecake
Seasonal Fruit/Raspberry/Banana & Toffee/Chocolate/Maltesers

Chocolate Amaretto Torte
Chocolate Orange Torte
Chocolate Mint Torte
White Chocolate and Raspberry Torte
Lemon Flan with Crispy Sugar Topping
Pavola With Seasonal Fruits
Brullee With Shortbread
Brullee With Bounty
Duo of Chocolate Mousses
Fresh Fruit Salad (Low fat)
Chocolate Brownies

Buffets from £5 per head

Entry level Buffet - Platter of Hand rolled wraps and sandwiches with various fillings, Homemade sausage rolls, Onion Bhajis, Chicken Pakoras, Nuts and Crisps

