



COLD FORK BUFFET

£30.00 PER HEAD PLUS VAT

30 PEOPLE MINIMUM

FRENCH BREAD

WHOLE DRESSED SALMON

Poached in white wine, onion, bay leaves, carrots & fish stock

COLD SLICES HONEY ROAST HAM

COLD SLICES ROASTED TURKEY BREAST

GOATS CHEESE AND RED ONION TART

Made with gluten free flour, eggs, cheese & onion and cream

KENT ASPARAGUS

Wrapped with Smoked Salmon

ITALIAN PLATTER

Milano salami, Parma ham, Mortadella, olives, sundried tomato, Mozzarella

TABBOULEH SALAD

Couscous, tomato, cucumber, parsley, onion, extra virgin olive oil & lemon

JERZY NEW POTATO SALAD

Jersey new potato, sour cream, mayonnaise, onion, lemon & spring onion

NEW ORLEANS COLESLAW SALAD

White cabbage, red cabbage, carrots, sultanas, mustard, mayonnaise & lemon juice

DOLCE ROYAL SALAD

Mixed leaves, tuna, feta cheese, boiled egg, tomato, cucumber, red onion, roasted peppers, sundried tomatoes & house dressing

TOMATO & MOZZARELLA KEBAB

Cherry Tomato & Baby Mozzarella Skewers with Pesto Dressing

CHOCOLATE FUDGE CAKE

With fresh cream

WHITE CHOCOLATE AND RASPBERRY CHEESECAKE

CONTINENTAL CHEESE BOARD

With biscuits and grapes



HOT FORK BOWL BUFFET OLD STYLE

Choose 3 Salad and 3 Mains 30 People Minimum

£25.00 per person plus vat

SALADS

NEW ORLEANS COLESLAW SALAD

White cabbage, red cabbage, carrots, sultanas, mustard, mayonnaise & lemon juice

NEW POTATO SALAD

With tahini dressing

TRADITIONAL GREEK SALAD

With feta cheese, tomatoes, red onion, oregano, cucumber, and extra virgin olive oil

AMERICAN SALAD

With broccoli, dry cranberries, cheddar, quinoa, and chickpeas

TABBOULEH SALAD

Couscous, tomato, cucumber, parsley, onion, extra virgin olive oil & lemon

ITALIAN SALAD

With asparagus, rocket and wild truffle oil

MAINS

VEGETABLE LASAGNA

Italian style, layers of pasta with vegetables and béchamel sauce with salad

VEGETABLE TAGINE

Made in a clay dish with North African herbs and spices

Garnished with dry fruits, yogurt with couscous

IMAM BAILDI(V)

Turkish style stuffed aubergine with Vegetables and tomato and coriander with salad

PORK AND VODKA STROGANOFF

Diced pieces of pork slowly cooked with gherkins, mushrooms, tarragon, tomato and sour cream with rice

VENISON BOURGUIGNON

Farmer's style diced venison marinated in red wine and slowly cooked with pickled onions, mushrooms, rosemary, thyme and carrots served with mash

TUNA CATALAN

A fisherman's style diced tuna with paprika, Tomato, fresh herbs, onion, garlic, chili and white wine with rice

MUSAKA

Greek style minced lamb or beef cooked with tomato sauce and cinnamon baked with a layer of potato, aubergine and topped with béchamel sauce and parmesan crust with salad

THAI CHICKEN CURRY

Thai style chicken curry and sticky rice

SALMON FILET

with roasted cherry tomato, watercress salad and new potatoes

CHICKEN CACCIATORE

Chicken, shallots, red, yellow peppers and spicy tomato sauce, serve with rice



SILVER FINGER BUFFET

30 PEOPLE MINIMUM £16.00 PER HEAD PLUS VAT

CHICKEN GOUJONS
with BBQ Sauce

MOZZARELLA STICK
with Tomato Sauce

ROASTED VEGETABLE MINI QUICHE

BUTCHER'S CHOICE SAUSAGES
Glazed in Honey and Grain Mustard

COCKTAIL SANDWICHES
Chicken, Cranberry Sauce and Stuffing,
Tuna and Sweetcorn
Egg Mayonnaise Cress
Cheese and Branston Pickle

SLOW-COOKED ITALIAN MEATBALLS
In tomato sauce

HOMEMADE BOREK WITH SPINACH AND FETA CHEESE
layers of phyllo sheets with spinach and feta cheese

CRISPY FALAFEL BALLS
With Lemon tahini sauce

SELECTION OF CAKES

