



SILVER FINGER BUFFET

30 People Minimum

£16.00 per head plus vat

COCKTAIL SANDWICHES

Roast Ham with Cheese and Mustard
Tuna and Sweetcorn
Egg Mayonnaise Cress
Cheese and Branston Pickle

ROASTED VEGETABLE MINI QUICHE

BUTCHER'S CHOICE SAUSAGES

CHICKEN GOUJONS

With BBQ Sauce

FISH GOUJONS

Served with a Tartar Dip

ITALIAN MEATBALLS

Served with Sicilian Spicy Tomato Sauce

HOMEMADE BOREK WITH SPINACH AND FETA CHEESE

Layers of Phyllo Sheets with Spinach and Feta Cheese

CRISPY FALAFEL BALLS

With Tahini Sauce

SELECTION OF CAKES



GOLD FINGER BUFFET

30 People Minimum

£18.00 per head plus vat

COCKTAIL SANDWICHES

Cucumber, Feta cheese and Philadelphia
Hummus, Roasted Mediterranean Veg and Pesto
Egg Mayonnaise Cress
Smoked Salmon with Cream Cheese
Tuna and Sweetcorn

ROASTED VEGETABLE MINI QUICHE

BUTCHER'S CHOICE SAUSAGES

CHICKEN GOUJONS
with BBQ Sauce

FISH GOUJONS
Served with a Tartar Dip

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

CRISPY FALAFEL BALLS
With tahini sauce

YORKSHIRE PUDDING WITH RARE BEEF AND HORSERADISH

SELECTION OF CAKES

FRESH CREAM SCONES
Served with strawberry jam and clotted cream

CHEESEBOARD
Selection of cheeses served with chutney, grapes & variety of crackers



COLD FORK BUFFET

30 People Minimum

£30.00 per head plus vat

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

CHOCOLATE FUDGE CAKE

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

£28.00 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

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 yogurt with couscous

IMAM BAILDI(V)

Turkish style stuffed aubergine with vegetables and tomato and coriander served 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 potato

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