

Sample Buffet Menus

Finger

Miniature beef Wellington

Guinea fowl and black pudding terrine

Mini pancakes stuffed with aromatic duck, spring onion and hoisin sauce

Crispy belly pork ribs served in a rich barbeque sauce

Fresh Thai fish cakes with a sweet chilli and lemongrass dipping sauce

Pastry tartlets filled goat's cheese and a red onion marmalade

Halloumi and olive skewers marinated with fennel

Spinach and feta goujons

Red pepper and brie flan

Italian style couscous with sun dried tomato, mozzarella and basil

Selection of fresh breads and dipping oils

Fork

Rich beef and venison casserole with a redcurrant and port jus served with creamed buttered potatoes

Moroccan spiced lamb with apricots and dumplings served with jasmine rice

Medallions of pork fillet with a plum and apple sauce served with a potato croquets

Green Thai monkfish and vegetable curry served with saffron Infused basmati rice

Butterfly chicken with button mushrooms, baby silverside onions and a white wine and thyme sauce with goose fat roasted potatoes

White bean and vegetable cassoulet served with minted new potatoes

Pan-fried wild rabbit finished with a Dijon mustard sauce and fresh steamed greens

Smoked mackerel fish pie topped with breadcrumbs and a cheese and cream potato puree

