



Cold Fork Buffet

These are much more substantial meals than finger buffets and can be eaten either standing or seated. They are ideal as lunch for all day conferences or presentations, great for informal dinners or just where the numbers are too large for a sit down meal.

The food arrives completely prepared and presented, you simply need to lay it out on your table and guests will be able to help themselves or assisted by our professional waiting staff. Serving utensils are available to hire.

Choose from the following list or call us for advice on putting together a balanced combination of dishes tailored to your needs.

Meat

Char Grilled Chicken with Lime, Sweet Chilli Sauce & Coriander

Rare Roast Beef with Creamy Horseradish Sauce

Baked Honey Roast Ham

Loin Of Pork with Roasted Balsamic Onions

Italian Antipasto Misti

(Selection of Traditional Italian Cured Meats; Salami, Coppa, Parma ham, Mortadella)

Chicken Breast Stuffed with Leeks & Field Mushrooms with a Creamy Paprika Sauce

Chicken Caesar

(Grilled Chicken, Romaine Lettuce, Croutons, Caesar Dressing & Parmesan Shavings)

Thai Beef & Noodles Salad with a Lime & Ginger Dressing

Fish

Smoked Trout Fillets with Honey & Mustard Grain Dressing

Fillet of Poached Salmon with Saffron & Dill Sauce

Smoked Fish Platter with Sweet Mustard & Dill Crème Fraîche

Tuna Nicoise

(Fresh Seared Tuna, Green Beans, Potatoes, Eggs, Olives, Cherry Tomatoes & Dressing)

Salmon & Tuna Fish Cakes with Sweet Chilli Sauce

Mediterranean Prawns served with an Assortment of Dipping Sauces

Vegetarian

Broccoli, Blue Cheese & Pine Kernels Quiche

Goat Cheese Tart with Tomato, Basil & Caramelised Onions

Baked Peppers Stuffed with Cous Cous, Roasted Vegetables & Grilled Halloumi Cheese

Courgette & Parmesan Frittata

Chickpea & Lentil Cakes with a Natural Yoghurt & Cumin Dip

continued overleaf . . .

Cold Fork Buffet

Continued . . .

Salads (A Choice of 3)

Herby Leaf Salad with Cherry Tomatoes & Red Onions

New Season Baby Potatoes with a Light Vinaigrette & Parsley Pesto

Raw Sugar Snaps & Water Cress with a Sesame Dressing

Traditional Style Cous Cous with Toasted Almonds & Chickpeas in a Lime Dressing

Wild Rice Salad

Jasmine & Lime Rice Salad

Fusili Pasta with a Citrus, Crème Fraîche, Mint & Peas Dressing

Rocket with Sun Dried Tomato Vinaigrette

Served with:

Continental Bread Basket with Butter Continental Bread Basket with Butter

(Minimum of 10 people)

£12.50 The choice of Dishes will be determined by the number of Guests

Dessert

Fresh Fruit Salad with Fresh Cream

Lemon Mousse on a Crunchy Biscuit Base

Amaretto Tiramisu

New York Style Baked Cheese Cake

Cherry & Plum Frangipane Tart with Clotted Cream

Apricot Flan with Fresh Cream

Tropical Fruit Salad with a Light Chilli & Lemon Grass Syrup

English & Continental Cheese Board with Biscuits

(Minimum of 10 people)

£4.00 per person The choice of Dishes will be determined by the number of Guests

All prices are subject to VAT