

Luxury Buffet

BOARDS

ANTIPASTI

Bresola | Parma Ham | Milano | Feta Stuffed Fiery Green Peppers |
Sun-Dried Tomatoes | Green & Black Olives | Foccacia | Oil & Balsamic

CHARCUTERIE & FROMAGERIE

Selection of Local Cheeses | Cured Meats | Chutneys | Fruit | Crackers &
Breads

FISH

Marinated King Prawns | White Anchovies | Smoked Salmon |
Peppered Mackerel | Pickled Cucumber, Lemon & Saffron Aioli

MEZE

Baba Ghanoush | Beetroot & Lemon Hummus | Falafels | Marinated Vegetables |
Olives | Flatbread

CARVED

BALLOTINE OF FREE-RANGE CHICKEN

Stuffed with Ricotta & Sundried Tomatoes

RIB-EYE OF BEEF*

Horseraddish Cream, Watercress

HONEY & CLOVE GLAZED MUSTARD HAM

Mustard Mayonnaise

WHOLE ROASTED MISO CAULIFLOWER

(VE)

SALADS

Roasted Beetroot & Feta Salad, Thyme Oil & Lemon

New Potato Salad, with Shallot & Parsley Dressing (ve)

Broccoli, Green Bean & Pine Nut salad (ve)

Tomato, Basil & Mozzarella Salad, Balsamic Reduction (v)

Giant Jewelled Couscous, Summer Herbs, Tomato & Cucumber, Pomegranate Seeds

Mixed Leaf Salad, French Vinaigrette (ve)

Mediterranean Vegetable Pesto Penne (ve)

Chicken & Bacon Penne

DESSERTS

CLASSIC ETON MESS

Big Bowls of:

Chantilly Cream | Meringue Shards | Seasonal Macerated Berries

OR

DESSERT SELECTION

Chocolate Brownie Bites | New York cheesecake | Red Velvet | Carrot Cake

PRICING

1 BOARD | 1 CARVED | 3 SALADS | 1 DESSERT
£29.95 PER PERSON

2 BOARD | 2 CARVED | 4 SALADS | 2 DESSERT
£34.95 PER PERSON

**PRICE PER HEAD INCLUDES

CUTLERY | CROCKERY | WHITE NAPKINS | STAFFING & CHEF TEAM |
DEDICATED WEDDING COORDINATOR & EVENT MANAGER ON THE DAY

Cold Buffet

PLATTERS

SELECTION OF HANDCRAFTED SANDWICHES

To include Vegetarian & Vegan as Standard

SAVOURY

Pork Pies | Sausage Rolls | Quiche Selection
Vegetarian & Vegan Platter available on request.

MEZE

Baba Ghanoush | Beetroot & Lemon Hummus | Falafels |
Olives | Flatbread

SALADS

Choose Two

Classic Greek Salad(V)

New Potato, Shallot & Spring Onion (VE)

Mixed Leaf Salad (VE)

Penne Mediterranean Vegetable Pasta Salad (VE)

Chicken & Bacon Penne Pasta Salad

DESSERTS

Choose One

TRADITIONAL CAKE SELECTION

Chocolate Fudge Cake | Carrot Cake | Red Velvet

CHOCOLATE STACKS

Chocolate Brownie | Rocky Road | Mini Marshmallows | Chocolate Sauce

ETON MESS

Chantilly Cream | Meringue Shards | Seasonal Macerated Berries

PRICING

£18 per person

****PRICE PER HEAD INCLUDES**

Disposable Plates & Cutlery | Paper Napkins | Delivery* | 1 Staff
Member Per 50 Guests.

Hot Buffet

HOT DISHES

Choose Two

CLASSIC BEEF STEW

Root Vegetables | Pickled Cabbage | Crusty Bread

CHILLI CON CARNE

Beef Chilli | Rice | Sour Cream & Guacamole
(Vegetarian / Vegan on Request - Mixed Bean Chilli)

CURRY

Chicken Tikka or Butter Chicken | Rice | Naan Shards
(Vegetarian / Vegan on Request)

MEATBALLS

Penne Pasta | Tomato Ragu | Garlic Flat Bread

PLATTERS

Choose Two

SELECTION OF HANDCRAFTED SANDWICHES

To include Vegetarian & Vegan as Standard

SAVOURY

Pork Pies | Sausage Rolls | Quiche Selection
Vegetarian & Vegan Platter available on request.

MEZE

Baba Ghanoush | Beetroot & Lemon Hummus | Falafels | Olives | Flatbread

SALADS

Choose Two

Classic Greek Salad(V)

New Potato, Shallot & Spring Onion (VE)

Mixed Leaf Salad (VE)

Penne Mediterranean Vegetable Pasta Salad (VE)

Chicken & Bacon Penne Pasta Salad

DESSERTS

Choose One

TRADITIONAL CAKE SELECTION

Chocolate Fudge Cake | Carrot Cake | Red Velvet

CHOCOLATE STACKS

Chocolate Brownie | Rocky Road | Mini Marshmallows | Chocolate Sauce

ETON MESS

Chantilly Cream | Meringue Shards | Seasonal Macerated Berries

PRICING

£25.95 per person

**PRICE PER HEAD INCLUDES

Disposable Plates & Cutlery | Paper Napkins | Delivery* | 1 Staff
Member Per 50 Guests.