

## COLD FORK BUFFETS

### OPTION ONE £17.65 per person (minimum 10 persons)

Honey, garlic roast chicken and sriracha mayonnaise, coriander and daikon		GF
Jerk seasoned roasted sweet potato, red onion strudel	VEGAN	DF
Rice with roasted cherry tomatoes, sweet corn and spring onion		GF - DF
Roasted cauliflower, red cabbage, toasted sunflower seeds, french dressing.		GF - DF
Beetroot and green salad with marinated pears		GF - DF
Fruit skewers - 1 per person	VEGAN	GF - DF

### OPTION TWO £18.50 per person (minimum 10 persons)

Red pesto baked salmon with artichokes and olive pico de gallo, baby leaves		GF - DF
Vegetable and halloumi Cajun spiced kebabs		GF
Broccoli, pickled red onion, carrot ribbons, cranberry, candied walnuts and leaves.		
Olive oil dressing.		GF - DF
Roasted baby potato and sweet potato salad, coriander dressing		GF - DF
Green leaves and radish salad french dressing		GF - DF
Dark chocolate brownies - 1 per person		

### OPTION THREE £21.95 per person (minimum 10 persons)

#### Contains - gluten-fish-egg-sesame-soy

Spicy tuna, sticky rice on baby gem lettuce
Korean chilli glazed chicken
Tempura seaweed wraps
Teriyaki salmon and spring onion
Pickled radish and cucumber
Cabbage, apple and coriander salad
Rice, edamame bean, carrot and seaweed salad
Baby lemon shortbread cheesecake

**Please note:** feel free to mix and match between menus and we will re-quote.

You can always add extra sweet foods- please see below

***For all allergens please ask for full listings***

**OPTION FOUR £22.50 per person (minimum 10 persons)**

Harissa roasted lamb with hummus and pomegranate dressing		GF - DF
Parsley and lemon marinated salmon and roasted peppers		GF - DF
Sun blush tomato and goats cheese tart		
Baby potato salad with chives, yoghurt dressing		GF
Beef tomato and basil dressing		GF - DF
Salad leaves, red cabbage topped with nigella seed		GF - DF
Fresh fruit selection	VEGAN	GF - DF

**OPTION FIVE £24.25 per person (minimum 10 persons)**

Thai spiced chicken with noodles, baby spinach in a coconut and coriander dressing		GF - DF
Teriyaki glazed salmon, toasted sesame seeds and spring onions		DF
Vietnamese spring rolls with peanut sauce	VEGAN	DF
Rice with roasted cherry tomatoes, sweet corn and spring onion		GF - DF
Carrot, pea and wakame seaweed.		DF
Broccoli, ginger and black bean.		DF
Tomato and pickled red onions, herbs.		GF - DF
Raspberry tiramisu pots - 1 per person		

**OPTION SIX @ £26.85 per person (minimum 10 persons)**

Rare roast beef with marinated artichokes and sunblush tomatoes		GF - DF
Stilton and broccoli tart		
Grilled tuna, green beans, olives, egg, caper and lemon dressing		GF - DF
Pea, spring onion, baby potato and leaves. Rocket pesto		GF - DF
Sesame, carrot, cucumber salad with a soy, chilli ginger dressing		DF
Baby leaves shaved beetroot and radish		GF - DF
Carpaccio of beef tomato drizzled with basil olive oil		GF - DF
Fresh fruit selection	VEGAN	GF - DF

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**OPTION SEVEN £17.50 per person (minimum 10 persons)**

Smoked paprika chicken escalope, roasted cherry tomatoes and red onion compote	GF DF
Lemon baked salmon drizzled with watercress mayonnaise	GF
Mozzarella, vine tomato, rocket with balsamic olive oil dressing	GF
Classic Caesar salad, parmesan and croutons	
Roasted vegetables couscous salad	DF
Selection of melons, yoghurt and honey dip	GF

**OPTION EIGHT £18.85 per person (minimum 10 persons)**

Charcuterie platter with chorizo, Parma ham, honey roast ham, bresaola, salami, dill cucumbers, grilled padron peppers. Sourdough wafers	DF
Roasted celeriac falafel cakes, mango salsa	GF DF
Broccoli, asparagus and chinese leaf salad, chilli, soy dressing	GF DF
Baby potato and courgette salad and lemon dill dressing (v)	GF DF
Baby leaves and cherry tomatoes	GF DF
Baby brownies	

**OPTION NINE £21.75 per person (minimum 10 persons)**

Roast beef with horseradish cream, platter	GF - DF
Prawn and smoked salmon, lemon and herb mayonnaise	GF
Spanish omelette with tomato salsa (v)	GF
Roasted sweet potato, puy lentil, feta, with balsamic dressing	GF
Italian leaves of endive, rocket and radicchio, olive oil dressing	GF - DF
Cucumber, tomato and chive salad, with a miso dressing	DF
Berry eton mess pots	GF

**OPTION TEN £23.50 per person (minimum 10 persons)**

Cajun spiced chicken with roasted peppers and tzatziki dressing	GF
Grilled salmon fillet on bed of mixed leaves, French beans and caper oil dressing	GF DF
Guacamole, mixed bean and lettuce mini wrap	VEGAN
Lemon, grilled courgette, chickpea and herb spiced couscous salad	GF DF
Broccoli and celeriac salad with a sesame dressing	DF
Tomato and spring onion salad	GF DF
Fruit selection	GF DF

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**OPTION ELEVEN £24.85 per person (minimum 10 persons)**

Tandoori chicken with, onion bhaji and mango, coriander and red onion salsa	DF
Chermoula marinated prawn and pepper skewers	GF DF
Vegetable samosa with sweet chilli dip	VEGAN DF
Chargrilled aubergine, courgettes and baby beetroots, hummus dressing	GF DF
Korean spiced rice, carrot and green pea salad	GF DF
Red cabbage slaw, toasted sunflower seeds and apple in mayonnaise.	GF
Tomato and baby leaves	GF DF
Baby apple tart topped with cream	

**OPTION TWELVE £27.25 per person (minimum 10 persons)**

Orange chilli and soy marinated roast lamb	DF
Smoked salmon and grilled King prawn and avocado dressing	GF
Roasted pepper, courgette and aubergine feuillette, artichoke and sunblush tomato	VEGAN DF
Cherry tomato, red onion, roasted celeriac, baby potato and basil	GF - DF
French beans, cucumber, cos lettuce, olives and grated egg, creamy mustard dressing	GFCos
lettuce and red cabbage salad just natural	GF - DF
Rice noodle, kimchi and edamame bean salad	DF
English and French cheese with celery, grapes, fruit chutney, and a variety of biscuits	
Mixed mini cake selection (1pp)	

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Selection of breads and butter £1.50

Fresh fruit selection £2.75

Mini chocolate brownies £1.75

Raspberry tiramisu pots £2.75

Baby lemon shortbread cheese cakes £2.75

Fruit skewers £1.50

A selection of melons with a honey yoghurt dip 1.50

Mini berry eton mess pots £2.75

Baby apple tart and whipped cream £2.75

Mixed mini cake selection £1.75

**GF - gluten free DF - dairy free for all allergens please ask for full listings**

