

Hot and Cold Buffet

In order to build your own buffet, please select the recommended balance of dishes from the following buffet menus; carved joints, buffet, salads & desserts.
All served with a selection of breads and unsalted butter

CARVED HOT OR COLD JOINTS

carved from the buffet table by a chef
(Choose 1)

(Or 2 for a supplement of £3 per person)

Legs of Lamb

studded with garlic, rosemary with a mint and chilli sauce

Whole Rare Sirloins of Beef

with a creamed horseradish

Whole Sides of Salmon

lightly roasted in butter with dill, pink peppercorns and a hint of sweet chilli sauce

Barbecued Devilled Beef

flavoured with mustard, cayenne pepper, Tabasco, Worcestershire sauce and brown sugar

Piri Piri Butterflied Legs of Pork

hot and spicy

Glazed Wiltshire Ham on the Bone

served with red onion mayonnaise

BUFFET

served from the buffet table
(Choose 2)

HOT

Char-grilled Breast of Chicken

Marinated in rosemary, lemon and garlic

Balinese Chicken

Oriental flavours with lemongrass, galangal, chillies, turmeric and coriander

Thai Fish Cakes

with chilli Sake dip

Chinese Five Spice Pork and Pepper Kebabs

diced pork marinated for 24 hours

Fire Glazed Duck Breast

with plum sauce

Giant Prawns

In a satay sauce

Sirloin and Kimchee Skewered Sandwich

With a horseradish cream

Oriental Theatre Cooking

served fresh from the wok

Noodles with Spicy Chicken, Coconut and Vegetables

stir fried with soya sauce and sweet chillies

Ginger Noodles with Vegetables

stir fried with soya sauce and sweet chillies

Stir Fried Prawns

with a spicy Asian pesto

COLD

Traditional Coronation Chicken

with a light spiced apricot and coriander mayonnaise

Spicy Chicken Salad with Lime

with a light fresh Thai dressing

Ripped Ham

With cranberry and wholegrain mustard mayonnaise

BUFFET VEGETARIAN ALTERNATIVES

(Choose 2)

Caramelised onion tart

Aubergine, tomato and Feta stacks

Fire roasted Mediterranean vegetables

Roasted butternut squash skewered with red onion

Marinated Haloumi sticks with cherry tomato and courgette

Spiced bean and chick pea cake served with onion marmalade

Roasted corn on the cob, lime butter and cayenne pepper

BUFFET SALADS

(Choose 3)

Hot baby new potatoes with herb butter

Traditional potato salad

German potato salad with gherkins and onions

Lightly curried rice salad

Wild rice with sweetcorn, peppers and nuts

Artichoke, Sundried Tomato & Olive Salad

Pasta with Rocket Pesto & Rocket Leaves

Three bean salad in oregano vinaigrette dressing

Minted couscous with roasted vegetables

Roasted Mediterranean vegetables

Mixed tomato salad with cracked black pepper and olive oil

Roasted cherry tomato and mushroom salad with Balsamic dressing

German coleslaw

Roasted butternut, beetroot and goats cheese salad

Greek salad

Cucumber, Feta, mint and dill salad

Thai asparagus with lime, ginger and chilli dressing

GREEN SALADS

(Choose 1)

Curly endive and watercress with herb crouton

Baby leaf and herb salad with a sweet French dressing

Caesar salad

BUFFET DESSERTS

(Choose 2)

COLD

Tarte au citron

Individual glazed fruit tartlets with extra thick cream

Strawberries and fresh whipped cream

Fruit brulée

Dark chocolate mousse

Fruits and berries poached in red wine and port

Pear and chocolate tart

Fresh fruit salad

Chocolate fudge pudding

Citrus cheese cake

Tiramisu

Sherry Trifle

WARM OR HOT

Pecan pie

Caramelised mango and pineapple with a rum and passion fruit syrup

Strawberries with hot chocolate dip

Chocolate Brownie with a lemon cream

Sticky toffee, apple and fudge cake

French apple tart with vanilla custard

All desserts served with fresh cream & crème fraiche