

Cold Buffet Menu

For custom dishes, or dishes that aren't shown on any of our sample menus, please feel free to get in touch to discuss your requirements.

Cold Buffet Menu

Topside of Scotch Beef cooked to your specification.

Home Cooked Gammon – A traditional favourite.

Chicken with Mango and Almonds.

Coronation Chicken.

Loin of Pork served with an Apple & Calvados Puree.

Prawns with Apple and Celery in a Seafood Dressing arranged in a colourful Rice Ring, decorated with Lemon.

Pink Trout Fillets with a Citrus Vinaigrette.

Salmon en Croute (*encased in Puff Pastry*) with Dill and Mushroom Stuffing.

Crevettes (very large Prawns) served shell on and arranged on crushed ice in cascades.

Decorated Fillet of fresh Salmon with Lemon and Cucumber Sauce (served separately).

Locally caught, individually dressed Crabs, served in their shells.

Home Made Salmon Mousse presented in the shape of a fish.

Breast of Roast Turkey.

Fresh Dressed Lobster.

Smoked Duck Breast with Fresh Figs.

Hawaiian Chicken Salad with Pineapple and Grapes.

Home Made Quiche

Asparagus (v).

Stilton, Spinach and Caramelised Red Onion.

Salmon and Broccoli.

Cheese, Ham and Sweet Corn Flan.

Bacon, Cheese and Onion.

Goats Cheese and Roasted Pepper (v).

Broccoli and Stilton (v).

Vegetarian Options

Vegetarian Puff Pastry Pie (v).

Roasted Red Pepper, Spinach & Stilton en Croute (v).

Roasted Mediterranean Vegetable Tart with Goat's Cheese (v).