



*Cocktails, Catering, Mixology Courses & Consultancy*

## Sample Buffet Menu 2013

The menu below is an example of one of our buffets; we work hard with all of our clients to create a bespoke menu for every event. As well as full hot and cold buffets we also offer lighter finger food.

Buffet prices start at £20 a head

### **Seafood**

- Baked Sides of Salmon Infused with Lemon and Rosemary
- Scottish Smoked Salmon on Rye Bread with Beetroot and Orange Chutney and Horseradish Crème Fresh

### **Meat**

- Whole Ham with Sweet Organic Honey Scrumpy Glaze
- Rare Roast Beef with Horseradish
- Chocolate Stout Venison Stew with Chunky Bread (served in individual mini bowls)
- Boned Quail Wrapped in Pancetta and Stuffed with Roasted Figs and Quinoa

### **Veggie**

- Portobello Mushrooms Stuffed with Pearl Barley, Preserved Lemon and Feta
- Chestnut and Wild Mushroom Terrine with brandy
- Apple, Walnut, Leek and Blue Cheese Tart

### **Salads**

- Puy Lentil Salad with Panchetta, Flat Leaf Parsley and Sweet Romesco Peppers (V)
- Marinated aubergine with tahini dressing and oregano
- Roasted butternut squash with rocket, sun blushed tomatoes and a pomegranate molasses dressing
- Mixed Green Salad with Shooting Sprouts (V)