

Buffet is a great option to feed a crowd. We use seasonal, high quality ingredient and creative presentation to turn a buffet selection into a luxury and scrumptious feast!



Hot-smoked salmon, double cress & potato salad platter



Rare seared beef fillets with rocket horseradish sauce



Individual spinach, ricotta & pine nuts quiches



Salmon en croûte with creme fraiche sauce



Salad platter of roast duck with a balsamic & blackberry dressing



Mustard and herb crusted individual lamb cutlets



Buffalo mozzarella with slow roast cherry tomatoes, wild rocket & classic basil pesto



Essential Mediterranean Buffet



Essential @ £20pp / Special @ £25pp / Add Pudding @ £3pp

Prices include VAT and disposable platters if required. Delivery & set-up is £30 in and around London.

Get in touch if you need plates and cutlery hire or waiting staff to help.

	Asian	Mediterranean	Italian
ESSENTIAL	<p>Thai grilled beef salad with grapes & rice noodles or Teriyaki chicken with shitake mushrooms marinated in honey, ginger and soy</p> <p>Thai Style Poached Salmon with red chilli dressing or Bang bang peanut, prawn, noodle salad</p> <p>Brown rice with torn red chard, broccoli florets and bean sprouts with toasted black sesame seeds</p> <p>Roasted butternut squash with miso, cashews, spring onion, chilli, pickled ginger & sesame seeds</p> <p>Asian pickled cucumber salad</p> <p>Rice crackers</p>	<p>Roast chicken with couscous & pine nut stuffing</p> <p>Zesty grilled seafood salad with fennel, herbs & lime</p> <p>Salad of green beans, sugar snap peas with an orange & hazelnut dressing</p> <p>Roasted red pepper, grilled haloumi and basil salad with black olives, red onion and a caper dressing</p> <p>Roasted carrot, mung bean, tomato & quinoa</p> <p>Flat breads</p>	<p>Grilled chicken wrapped in Parma ham with parmesan crust</p> <p>Grilled mackerel & pancetta with saffron vinaigrette</p> <p>Pasta salad with soya beans, grilled courgette, mozzarella pearls & fresh pesto dressing</p> <p>Buffalo mozzarella with slow roast cherry tomatoes, wild rocket & classic basil pesto</p> <p>Avocado and smoky bacon Caesar salad</p> <p>Focaccia</p>
SPECIAL	<p>Duck, watermelon & herb platter with roast cashews</p> <p>Miso and honey marinated roast aubergine</p>	<p>Greek 'Kleftico' lamb salad with grilled courgettes & feta</p> <p>Burned aubergine salad with yellow peppers, cherry tomatoes/cider vinegar dressing</p>	<p>Grilled lemon prawns on a bed of rocket and crusty garlic bread</p> <p>Bocconcini, baby broad bean, artichoke, Pecorino and roast tomato salad with a lemon and olive oil dressing</p>
PUDDING	<p>Lime Coconut cake</p> <p>Mango parfait with fresh fruit</p> <p>Mango and coconut mousse</p>	<p>Orange semolina cake</p> <p>Chocolate & orange mousse</p> <p>Pomegranate & Yoghurt parfait</p>	<p>Tiramisu pots</p> <p>Peach and raspberry individual cakes</p> <p>Seasonal fruit and mascarpone truffle</p>



Essential @ £19.5pp / Special @ £25pp / Add Pudding @ £3pp

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	European	British	North African
ESSENTIAL	<p>Seared beef with sunblushed tomatoes, green beans & sherry dressing or Catalan spiced chicken with planchada beans & smoked paprika aioli</p> <p>Grilled tiger prawn and avocado salad, Bloody Mary Mayonnaise & little gem lettuce</p> <p>Grilled tender stem broccoli with saffron, sultanas & pine nuts</p> <p>Mixed mushrooms, celery and greens salad</p> <p>Wild Alberta rice salad with pine nuts, champagne vinegar & herbs</p> <p>Ciabatta bread</p>	<p>Contemporary coronation chicken salad with grilled chicken, almonds and grapes</p> <p>Salmon en Croute with Dill Butter & mustard filling</p> <p>Crunchy beetroot salad with Comice pear, feta cheese and a lemon and mint dressing</p> <p>Homemade jumbo sausage rolls</p> <p>New potato salad with garlic mayonnaise and cress</p> <p>Bread rolls</p>	<p>Roast chicken with couscous & pine nut stuffing or Moorish spiced chicken breast with tahini and mint dressing</p> <p>Cajun salmon fillets with avocado sauce</p> <p>Moorish carrot and orange salad, baby spinach and cucumber</p> <p>Chickpea & roast beetroot w/ paprika, lime and parsley</p> <p>Couscous with salted pistachios, spring onions & chopped green beans & raspberry vinaigrette</p> <p>Flat breads</p>
SPECIAL	<p>Marinated sea bass fillets with roasted cherry tomatoes & vegetable Provençale</p> <p>or Seared tuna with pistachio crust and chunky guacamole</p>	<p>Rare seared beef fillets with rocket & horseradish sauce</p>	<p>Harissa spiced lamb cutlets with pistachio crust</p> <p>Pepperdew peppers stuffed w/ feta & herbs</p>
PUDDING	<p>Portuguese caramel & custard tarts</p> <p>Selection of mini macaroons</p> <p>Individual caramelised lemon tarts</p>	<p>Seasonal Eaton Mess</p> <p>Carrot cake squares</p> <p>Double chocolate brownies</p>	<p>Almond and pistachio cake</p> <p>Mini honey cakes</p> <p>Chocolate and orange tarts</p>