

**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!**



***Foodsy @ work!***



**Moroccan chicken with almonds, golden raisins, preserved lemon and fresh coriander**



**Lamb, paprika and coriander koftas with mint and cucumber yoghurt**



**Whole Thai Style Poached Salmon with red chilli dressing**



**Slow cooked aubergine and tomato with nigella seeds and coriander**



**Squid stuffed with peppers & chorizo w/ a smoked paprika and tomato sauce**



Essential @ £22pp / Special @ £28pp / Add Pudding @ £3pp

Prices include VAT. Hot buffets will require a chef to set-up and chafing dishes to serve. Price will vary slightly depending on location (£60-90).

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

We are always doing seasonal options for each menu, just get in touch to discuss.

	Asian	Mediterranean	Italian
ESSENTIAL	<p>Sticky teriyaki chicken with bok choy &amp; sesame seeds</p> <p>Miso poached salmon</p> <p>Wok fried Asian vegetables and lime and chilli</p> <p>Steamed spiced rice</p> <p>Prawn and sesame toasts</p> <p>Prawn rice paper rolls with chilli dipping sauce (cold)</p>	<p>Squid stuffed with peppers &amp; chorizo w/ a smoked paprika and tomato sauce</p> <p>Lamb, paprika and coriander koftas with mint and cucumber yoghurt</p> <p>Chicken filo parcels with almonds and apricot</p> <p>Green bean, mangetout &amp; green leaf salad w/ orange &amp; hazelnut dressing (cold)</p> <p>Couscous with Roast butternut squash w/ honey, thyme, feta (cold)</p> <p>Flat breads</p>	<p>Fish stew "orzotto" with cod, prawns, tomato and orzo pasta</p> <p>Lemon, garlic and basil marinated chicken breast</p> <p>Slow cooked aubergine and tomato with nigella seeds and coriander</p> <p>Potato and mixed vegetable bake with thyme and fennel seeds</p> <p>Caprese salad: buffalo mozzarella, slow roast cherry tomato &amp; basil (cold)</p> <p>Focaccia</p>
SPECIAL	<p>Asian marinated sesame chicken wings</p> <p>Crispy duck, cucumber, spring onion &amp; hoisin sauce rolls</p>	<p>Spicy merguez sausages with caramelised peppers</p> <p>Chermoula aubergine with bulgar &amp; yoghurt</p>	<p>Platter of grilled red peppers, courgettes &amp; aubergines dressed in chill &amp; garlic oil + Italian meats</p> <p>Cannellini Beans with Wilted Spinach, Broccoli and Roasted Tomatoes</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 &amp; orange mousse</p> <p>Pomegranate &amp; Yoghurt parfait</p>	<p>Tiramisu pots</p> <p>Peach and raspberry individual cakes</p> <p>Seasonal fruit and mascarpone truffle</p>



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	European	British	Mexican
ESSENTIAL	<p>Coq Au vin with crispy pancetta &amp; button mushrooms</p> <p>King prawn paella</p> <p>Stuffed Portobello mushrooms with melting cheese</p> <p>Potato and mixed vegetable bake with thyme and fennel seeds</p> <p>Beetroot, bean and feta salad (cold)</p> <p>Crusty bread</p>	<p>Layered smoked fish pie with haddock, prawns, salmon, spinach, sliced potatoes and a herb crumble topping</p> <p>Beef stew of braised oxtail and featherblade with carrots, leeks, celery and mushrooms in a rich red wine sauce</p> <p>Creamy potato and garlic gratin</p> <p>Individual spinach, ricotta &amp; pine nuts quiches (cold)</p> <p>Green salad (cold)</p> <p>Crusty bread</p>	<p>Braised beef chilli served with sour cream &amp; tomato salsa</p> <p>Chorizo, potato, crushed pea &amp; cheese quesadillas</p> <p>Slow cooked pork ribs with BBQ sauce</p> <p>Sweet potato wedges w/ paprika mayo</p> <p>Homemade no mayo slaw (cold)</p> <p>Avocado, tomato, cucumber &amp; mint salad (cold)</p>
SPECIAL	<p>Spring onion, green chilli and haloumi pancakes w/ lime and tomato salsa</p> <p>Green bean, cherry tomato, black olive, basil and roast red pepper salad</p>	<p>Wild mushrooms, celery and greens salad (cold)</p> <p>Potted shrimp &amp; pickled cucumber (cold)</p>	<p>Fish tacos with green salsa (cold)</p> <p>Spiced pear &amp; crumbled goat's cheese salad (cold)</p>
PUDDING	<p>Portuguese caramel &amp; 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>