

Buffets

Introduction to Buffet service goes here...

Main Course Buffet

Chicken or Tiger Prawn Satay

Beef or Chicken Teriyaki

Lamb Kofti Kebabs

Thai Chicken Patties

Honey Roasted Baby Back Ribs

Chicken, Brie and Basil fillets

Asparagus Bundles wrapped in Serrano Ham

Hickory Smoked Loin of Pork

Chicken Tikka, Raita

Terine of Chicken Roasted Medi veg, Italian Herb Mousse

Chicken and Pesto Tartlets

Carpaccio of Beef Fillet with Parmesan, Rocket and Truffle oil

Chinese Aromatic Duck Pancakes with Hoi Sin

Seed Crusted Moroccan Lamb.

Peppered Roast Sirloin beef
Parma Ham and Melon Wraps
Tiger Prawn, Spicy Sesame Dipping Sauce
Mixed Shell Fish Platter
Smoked Salmon/Gravadlax/Smoked Prawns
Salt and Pepper Squid
Salmon Teriyaki
Seared Loin of Tuna with a Wasabi & Oyster dressing
Bhuna King Prawn
Crab/Prawn Thermidor Tartlettes
Cajun Seared Salmon
Thai Prawns in Chicory Boats
Caramelised King Scallops wrapped in Pancetta & Basil
Poached Salmon & Prawn Béarnaise
Prawn Cocktail Little Gems

Vegetarian

Charred Marinated Asparagus, Lemon Oil
Spicy Corn Frittata, Guacamole
Stuffed Vine Tomatoes, Saffron Rice
Halloumi Flat Cap Mushrooms v
Roasted Mediveg Skewers with Pesto v
Parmesan and Balsamic Tomato Foccacia v
Mini Gruyere Tartlets v
Goat's cheese and roast pepper tart v
Artichoke, Parmesan pizzas v

The Salads

Balsamic Spaghetti of Beetroot and Pine Nuts

Caesar salad with Anchovy & Quail Eggs

Pecorino Tortelloni with Wild Mushroom and Pesto

Tomato, Basil & Mozzarella with Red onion & Balsamic dressing

Coriander, Minted Pea and Cucumber

Bacon, Broccoli & Charred Pepper

Cous-Cous and roasted Mediterranean Vegetables

Pecorino Tortelloni with Wild Mushroom and Pesto

Mixed Leaf Salad, Italian Dressing

Peach, Rocket & Beansprout

Sweet Potato Salad Cajun Mayonnaise

Jamaican Rice and Peas

Stuffed Potato Skins Cream Cheese and Chive

Hot Minted New Potatoes with Soft Herb butter.

Hot Garlic Sauté Potatoes