

CHRISTMAS COLD FORK BUFFET MENUS 2011

Minimum of 10 people

Christmas Cold Buffet Menu 1 @ £22.50 per head

Roast Bronze feather turkey platter

Served with cranberry sauce

Poached salmon fillets (GF)

With king prawns, cucumber, lemon & dill crème fraîche

Stilton, leek and celery tart

Served with cranberry chutney

Winter slaw

Mixture of red & green cabbage, red onion, apple, sour cream, mayonnaise & caraway seeds

Buttered new potatoes (delivered HOT) (v) (GF)

Honey & rosemary roast root vegetables (v) (GF)

With baby spinach & radicchio

Selection of festive breads

Mini Mince pies

Tiramisu pots

Coffee sponge soaked in Marsala
mascarpone mousse, finished with cocoa powder



Christmas Cold Buffet Menu 2 @ £26.50 per head

Lemon & herb marinated turkey breast

Served with radish tzatziki

Pan fried sea bass fillets

Served with a fennel & chilli salsa

Caramelized onion, fig and goat cheese tarts (v)

With honey mustard glaze

Festive pomegranate cous cous salad (v)

With cucumber, spring onion, toasted pistachios, fresh herbs & orange dressing

Roast butternut salad (v)

With feta, grilled red peppers, baby spinach & Kalamata olives

Mediterranean beetroot salad (v)

Roast beetroot with yogurt & dill dressing

Selection of festive breads

Mini mince pies

Passion fruit pavlova

Mini pavlovas with mango, kiwi, passion fruit & fresh cream



Christmas Cold Buffet Menu 3 @ £32.00 per head

Roast fillet of beef

Served with rocket & horseradish sauce

Salmon & langoustine terrine

Served with a lemon & herb dressing

Wild mushroom tart (v)

With caramelised shallots, Gruyere & thyme

Roast root vegetable salad (v)

Honey & rosemary seasonal roast root vegetables

Baby mozzarella salad (v)

With cherry tomatoes, avocado & basil

New potato salad (v)

With wholegrain mustard dressing

Festive cheese platter

Stilton, cheddar & brie with fresh fruit, crackers & chutney

Selection of festive breads

Mini mince pies

Bûche de Noel

Chocolate roulade with fresh cream



Christmas Cold Buffet Menu 4 @ £32.00 per head

Traditional Christmas pie

A rich combination of turkey, chicken, pork and pheasant with port, prunes, orange and onion marmalade

Festive cold meat platter

Roast bronze feather turkey, honey roast gammon & rare roast beef served with a selection of condiments

Seafood platter

King prawns, smoked salmon, gravlax & hot smoked salmon served with mustard & dill mayonnaise

Stilton, leek and celery tart (v)

Served with cranberry chutney

Winter slaw (v)

Mixture of red & green cabbage, red onion, apple, sour cream, mayonnaise & caraway seeds

Caprese salad (v)

Buffalo mozzarella, beef tomato, fresh basil & extra virgin olive oil

Buttered new potatoes (delivered HOT) (v)

Festive cheese platter

Stilton, cheddar & brie with fresh fruit, crackers & chutney

Selection of festive breads

Mini mince pies

Bûche de Noel

Chocolate roulade with fresh cream

