



The Art of Fine Food and Coffee

Buffet

For a minimum of 30 people – served from buffet tables

Choose One Roast Dish

Rare Roast Topside of Beef ~ Wiltshire Glazed Gammon
Leg of Roast Lamb ~ Roasted Loin of Pork

Choose One Meat Dish

Lamb Cassoulet ~ Sauted Chicken Provencale Style
Pork with Smoked Paprika and Chick Peas
Sauted Chicken in a Mushroom and Tarragon Sauce

Choose One Fish Dish

Smoked Salmon and Spinach Roulade
Poached Haddock with Boiled Egg Kedgeree
Poached Dressed Salmon

Choose One Vegetarian Dish

Baked Stuffed Field Mushrooms with Garlic and Herb Cream Cheese
Roasted Vegetable Terrine with Tomato Relish
Goats Cheese and Beetroot Tart with Chives

Choose Three Salads

Homemade Coleslaw ~ New Potato Salad ~ Beetroot and Grapefruit Salad
Roasted Vegetable and Olive Salad ~ Tomato and Red Onion Salad
Sultana and Pinenut Couscous ~ Waldorf Salad ~ Three Bean Salad

Potatoes

Choose either Roasted or Minted New

Choose Two Desserts

Strawberry Pavlova ~ Apple Crumble Tart ~ Chocolate Cheesecake ~ Fresh Fruit Salad
Apricot and Almond Roulade ~ Sticky Toffee Pecan Pavlova ~ Treacle Tart with Almonds

£33.50 per person

Serving platters and serving spoons are provided. China plates, glassware and cutlery are not included in our price. We can provide these at an extra charge, or we can introduce you to local suppliers who hire tables, chairs, plates, china, linen tablecloths etc. where you can arrange for them to deliver to, and collect from, your event - saving you time. You are responsible for providing clothed tables for displaying the food. VAT at the prevailing rate will be added to the above prices.