

Sample Cold Buffet Menus



£10 per head

One salad from the options below:

- Swiss chard, lemon and chickpea
- Kale Caesar with local sourdough croutons
- Winter leaf salad with toasted walnuts, grated manchego and quince and lemon dressing
- Homemade slaw with toasted seeds and a honey and lime dressing
- Fattoush with cherry tomatoes, cucumbers, radish, gem, mint and fried pitta with sumac and pomegranate
- Roast rainbow carrots with carrot top chermoula and pistachio dukkah
- Roast sweet potatoes with pickled chilli, preserved lemon and tahini yoghurt
- Fine beans with roast hazelnuts, radicchio and burnt lemon

One tart from the options below:

- Squash, kale, caramelised onion and feta tart
- Hot smoked salmon and tenderstem broccoli crustless quiche
- Wild mushroom, leek and Stichelton tart

One dish from the options below:

- Roast chicken with lemon and thyme
- Shredded confit duck with radicchio, hispi cabbage, cranberries, pistachio and mulberry dressing
- Roast rare-breed gammon with honey and mustard
- Beef fillet with romesco sauce, sourdough migas and coriander

For a fully vegetarian buffet it would be two salads and two tarts

Sandwich buffet

£5 per head

Selection of sandwiches from the choices below:

- Roast British beef, tomato and tarragon dijonnaise
- Avocado humus, falafel and broad bean wraps
- Open sandwich of smoked mackerel on rye with horseradish and pickled radish
- Fennel salami, mozzarella and pesto
- Aged Somerset cheddar and piccalilli
- Roast British beef, tomato and tarragon dijonnaise