

Cold Buffet

Many people like the informality and added choice facilitated by a buffet, and a range of options are listed below. These are arranged on buffet tables as agreed with you and are presented and garnished in a way that will add spectacle to your event. Food can be served by our uniformed staff or left for your guests to help themselves.

Roasted fillet of beef stuffed with spinach, sundried tomatoes, pinenuts and basil

Roasted sirloin of beef served pink and presented with sticky shallots and traditional mustards

Salmon en crouete served with a herb hollandaise

Chicken and pancetta terrine with wild mushrooms

Duck salad with mixed leaves, orange segments and redcurrant vinaigrette

Lemon and black pepper roasted chicken with tomato salsa

Whole bone in Gammon with a sweet rosemary and redcurrant honey glaze

Layered terrine of poached and smoked Scottish Salmon with a caper puree

Chicken with apricot crème fraiche, lime, coriander and ginger

Poached Scottish salmon served whole and dressed with paper thin cucumber

A salad of seafood with mussels, prawns, baby squid and scallops

Terrine of red peppers, fine green beans, courgette and goats cheese (v)

Traditional Frittata with potato, peppers and Mediterranean vegetables (v)

Savoury Cheesecake with feta cheese, plum tomatoes, olives and Roasted red onion (v)

Roasted red pepper, red onion and goats cheese tart (v)

Poached salmon quiche with baby asparagus

Caramelised leek, bacon and Gruyere flan

Broccoli, blue cheese and roasted cherry tomato flan (v)