

Mini plate buffet

All served on small plates to give your guests a variety of tasting plates. Choose any four from each section.

Starters

£6.95 per person

Small greek salad

Basil , baby tomatoes and mozerella

Beetroot and gruyere cheese tart with baby leaf salad

Bacon, black pudding and soft boiled egg salad with honey mustard dressing

Smoked salmon and crayfish with rocket salad

Smoked chicken, mango and avocado salad

Hot pot of creamy leek and potato soup served with a thyme toast

Creamy garlic wild mushroom with dipping bread

Main Course

£18.95 per person

Gourmet Sauages and onion gravy and creamy mash

Chicken breast in a creamy marsala wine and wild mushroom sauce served with wild rice

Slow cooked pork belly with leek and cider with creamy mash

Coq au vin served with creamy mash

Steak and ale pie with puff pastry served with roasted new potatoes

Roast turkey with stuffing and bread sauce served with roasted new potatoes

Roast pork with apple sauce served with rosemary poatoes

Beef burgundy served with rice

Hake florentine served with boiled new poatoes

Classic Battered fish and Chips with mushy peas and tartar sauce

Slow roasted honeyed duck served sweet potaote mash and wilted spinach

Desserts

£3.95 per person

Cherry fool

Rhubarb fool

Gooseberry fool

Raspberry and rosewater fool

Summer pudding

Panacotta with strawberry sauce

chocolate cheesecake

Caramel cheesecake

Lemon and ginger cheesecake

Strawberry cheesecake

Lemon and pineapple trifle

Chocolate trifle

Strawberry trifle

Tiramisu

Strawberry, blueberry, raspberry or peach Pavlova

Fresh fruit salad

Fresh slice tropical fruit salad (large slice to hold by hand)

Strawberries and cream or chocolate sauce

Mini Chocolate pots with fruit sauces

Chocolate brownie and pears with hot chocolate sauce

Knickerbocker glory

Various ice cream sundaes

Miliflori (panacotta with loads of crispy cinnamon sugar pastry)

Crème caramel

Various fruit crumbles (warm)

Soused peach and mascarpone pudding

Baked peach and strawberry French toast

Chocolate cups with mouse and raspberries

Pies and tarts:

Plum and almond

Cherry bakewell

Bakewell

Treacle tart

Apple pie

Cherry pie

Pear and raspberry

Toffee Apple granny pie

Rhubarb crumb pie

Apricot and custard tart

Pecan tart

Key lime pie

Lemon meringue

Banoffee pie

Strawboffee pie (strawberries instead of bananas)