

Buffet Building Ideas

The following is a general guide for selecting your buffet. Again for your inspiration! We couldn't possibly list all the varieties of sandwiches salads etc so listed are our most popular. We'd love to see you or speak to you to discuss your specific requirements.

Choice of open sandwiches

Rare roast beef with rocket and horseradish
Home roast ham with Tewkesbury mustard and vine tomatoes
Smoked salmon, cream cheese and cucumber
Farmhouse Wensleydale with home made apple chutney (v)

Simple sandwich platter

On a variety of breads and wraps
Fillings as above or more simple

Choice of mini tartlets

Goats cheese with red onion marmalade (v)
Leek and mushroom (v)
Chorizo and olive
Ham, cherry tomato and Brie

Skewers

Mozzarella, cherry tomato and basil skewers (v)
Continental meat skewers

Salads

Potato salad (v)
Home made colslaw (v)
Mixed leaves and herbs (v)
Tomato and red onion (v)
Cucumber, onion, green chilli and coriander (v)
Pasta salads (v)
Rice salads (v)
Cous cous (v)
Feta cheese, tomato, red onion, black olive, cucumber (v)
Nectarine, fig, Parma ham/Bresola, parmesan
3 bean (chick pea, kidney bean, Kenya bean)
Smoked chicken, mango, coriander
Rocket, grapefruit, red onion and beetroot

Centre Piece

Sliced home roast ham, pickled baby beetroot
Sliced rare roast beef, silverskin onions/caramalised onions
Whole poached salmon, prawns.
Hot smoked salmon, horseradish
Smoked salmon, lemon, capers
Turkey crown, cranberry sauce

Coronation chicken

Large Quiche (various fillings with meat or without)

Selection of cakes

Selection of fruit