

Inspirational Ideas!

Canopes

Mushroom Blinis topped with quails egg

Roasted red pepper cheese filled cups

Olive tapenade puff bites

Duck egg and smoked haddock Crostini

Goats cheese and caramelized red onion Blinis

Smoked trout and dill mousse cups topped with lump fish caviar

Blinis with Bresola, soured cream, parmesan, Balsamic vinegar

Pumpernickel bread topped with Scottish smoked salmon, cream cheese and freshly milled black pepper

Traditional 'Devils on Horseback'

Mini toasts with chicken liver parfait

Starters

Our top three most popular choice of soups-

Parsnip and apple

Mushroom and Brie with croutons

Butternut squash and sweet chilli

Home made chicken liver and brandy parfait with our own award winning spiced pear chutney and melba toast

Smoked chicken and avocado salad, mango dressing

Smoked trout mousse, smoked salmon, dill crème fraiche and oat cakes

Melon, exotic fruits, raspberry coulis

Mozzarella, vine tomatoes, basil and balsamic syrup dressing

Our most popular starter -

A centre platter for each table consisting of - Continental meats, smoked trout mousse, hot smoked salmon, smoked halibut, smoked prawns, marinated anchovies, humous, pate, guacamole, breadsticks, olives, sun-dried tomatoes and farm baked bread

Hot Main Meals (all served with fresh seasonal vegetables)

Corn fed chicken breast, mozzarella, sweet chilli and basil, roast tomato and basil sauce

Roast belly pork, spiced apple chutney, braised red cabbage and Calvados jus

Trio of award winning sausages (venison and cranberry, lamb, apricot and rosemary, beef and caramelised onions) champ mash and port jus

Fillet of plaice roulade, salmon and prawn mousse, dill and Pernod cream

Whole roast loin of lamb per person, Savoy cabbage with bacon lardoons

Meat and potato pie - beef marinated in red wine and thyme, braised until tender, topped with a suet crust

Sea Bass 'en croute', creamy leaks and fennel cream

Slow cooked lamb shoulder pot roast, root vegetables

For cold main meals and more inspiration, have a look at the Buffet builder selection.

Desserts

Classic tangy French lemon tart, fresh berries

Chocolate brownie hearts, whipped cream

White chocolate and raspberry cheese cake

Plum and Amaretto franzipan

Chocolate profiteroles

Crème brulee

Tiramisu

Strawberry cheesecake

Pear and blackberry crumble

Tangerine posset

A huge selection of English and Continental Cheeses