

## **Cold Buffets**

*Our staffed cold buffet menus are perfect for those warm summer months.  
For a more extensive menu, why not add some cold canapés to one of the below?*

### **COLD BUFFET MENU 1**

**£16.50**

Sliced Rare Sirloin of Beef

*Crusted with paprika & cracked black pepper, served with a creamed horseradish*

Poached Fillets of Fresh Scottish Salmon

*Served with a fresh dill and lemon soured cream*

Leek, Mushroom & Cheddar Tart

Red Cabbage, Apple & Cider Coleslaw

New Potato Salad

*With chives*

Crisp Mixed Leaf Salad

*With French Dijonnaise Mustard Dressing*

Selection of Breads Rolls with Butter

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Deep-filled Apple Pie

*With a Cinnamon Anglaise*

**COLD BUFFET MENU 2**

**£17.50**

Whole Gammon Ham – Honey-Glazed & Roasted  
*With a spiced apple chutney*

Assiette of Vegetarian Quiches  
*Roasted vegetable, broccoli & asparagus, spinach & brie*

Strips of Paprika Dusted Salmon  
*With a tomato & fennel salad and lemon mayonnaise*

Crispy Apple Waldorf Salad

Sicilian Three Bean Salad  
*With Italian Herbs & Virgin Olive Oil*

Baby New Potato Salad

Selection of Breads Rolls with Butter

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Rich Chocolate Gateaux  
*With cream*

Deep Filled Apple Lattice Tart  
*With vanilla whipped cream*

**COLD BUFFET MENU 3**

**£19.50**

**Canapés**

Tiger Prawns

*Marinated with lemongrass and soy dip*

Sweet Melon & Parma Ham roses

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Roasted Loin of Pork

*In a herb glaze, served with a fresh apple puree*

Corn Fed Chicken Breast

*Filled with Brie & Avocado and dressed with tomato, basil  
and a red onion and coriander salsa*

Roulade of Poached Salmon

*Stuffed with Prawns and Fennel*

Penne Pasta Salad

*With green asparagus spears and mixed peppers  
tossed in a red pesto dressing*

Mixed Leaves & Red Radicchio Salad

Spicy Potato Salad

*With jalapeno peppers, coriander and red onion*

Selection of Breads Rolls with Butter

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Sliced Fresh Fruit salad

*With a summer berry coulis*

White & Dark Chocolate Truffle

*Served with crème anglaise*

**COLD BUFFET MENU 4**  
**£22.00**

Herb Crusted Fillet of Beef  
*Rolled with a grain mustard & served with separate salsa verde*

Strips of Chicken, Blackened Chorizo, Yellow Pepper & Cherry Tomatoes

Pressed Seafood Terrine  
*Salmon, prawn & flaked crab with lemon vinaigrette*

Asparagus, Mushroom & Parmesan Tart

North African Cous-Cous  
*With apricots & cinnamon*

New Potatoes  
*With hard-boiled Egg, Chives, Pickled Gherkins & Crispy Bacon*

Thyme Roasted Red & Yellow Peppers  
*With grilled halloumi cheese & coriander*

Crisp Mixed Leaf  
*With French Dijonnaise Mustard Dressing*

Selection of Breads Rolls with Butter

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Summer Berry Cheesecake  
*With a berry coulis*

Viennese Apple & Almond Strudel  
*With cream*