

## Buffet Menus



Catering & Events Manager: **Paul Wright MIH**

Head Chef: **Mark Walker**

**Please choose 5 buffet items from the below for your group**

### **Fish**

- Mini crab cakes with a plum dipping sauce
- Individual smoked fish platter
- Salmon goujons with homemade tartar sauce
- Cream cheese & smoked salmon roulades
- Flaked poached salmon with dill crème fraiche on baby gem lettuce
- Prawn cocktail shots
- Seared tuna with wasabi dressing on leaves
- Hot breaded butterfly king prawns with mango chutney

### **Vegetarian**

- Falafels with cucumber & mint yoghurt dip
- Mini vegetable Cornish pasties
- Spanakopita filo bites with cream cheese
- Breaded mushrooms with red onion chutney
- Hot forest mushroom & rocket panini
- Hot mozzarella, pumpkin and sunflower seed risotto balls with avocado sauce
- Goats cheese, caramelised onion & walnut quiche
- Quesadillas filled with fajita vegetables & lime sour cream dip

### **Meat**

- Mini tapas kebabs
- Focaccia topped with chicken brie & mango
- Lime, coriander & garlic chicken skewers
- Handmade mini beef burgers in a toasted sesame bun with salsa sauce
- Honey Newmarket sausages with a mustard dip
- Mini Moroccan lamb koftas with yogurt & mint
- Pork & lemongrass brochettes
- Chicken Caesar salad on baby gem lettuce

### **Vegan**

- Bombay potato & spinach filo parcels
- Mini humous & cucumber wraps with a hoi sin sauce
- Baby gem lettuce filled with coronation avocado salad
- Hot three bean tortilla roulades with lime & coriander soya yogurt
- Cherry tomato, olive & tofu kebabs

**All served with a selection of three seasonal salads, hot minted new potatoes & baskets of warm bread rolls**

### **Dessert**

- A selection of homemade desserts, cheese board & fruit
- Coffee & a selection of teas