

# STREET FOOD BUFFET

Our informal buffet can be served as a walking or tabled buffet option. Minimum of 40 people. £26.50 per person

## Choose 6 of the following:

Classic Gazpacho (v)

Prosciutto, Manchego with Quince on Crouton

Sticky Chipolatas Glazed with Cider

Goats Cheese & Crab Tart

Tempura Prawn with Aioli

Smoked Cod Bean Pot

Tempura Prawns with Thai Chilli & Orange Dipping Sauce

Chana Masala (v)

Jerk Chicken Bites with Rum Glazed Pineapple

Mini Taco Shell with Tomato and Avocado Salsa (v)

Mini Burger with Barbecue Sauce and (Cheese)

Jack Fruit Bao Bun (v)

Beef Satay Skewers

Teriyaki Noodle Pots (v)

Cauliflower Harissa with Chickpea Salad (v)

Salt and Pepper Chips (v)

Olives Gilda (v)

## Desserts

(Add to the above for £5.50 per person)

Cake Table with selection of cakes

or

Dessert Pots - Chocolate Mousse, Lemon Mousse

*Vegan Option (v)*

*All dietary requirements can be catered for*



# Hot Buffet Menu

Hot food served by our chefs in a buffet style.  
Minimum of 40 people. £26.00 per person

## Mains

**Choose 1 of the following.**

Moroccan Chicken Tagine  
Beef Bourguignon  
Chicken Chasseur  
Veg/Vegan Chana Masala

## Sides

**Choose 2 of the following.**

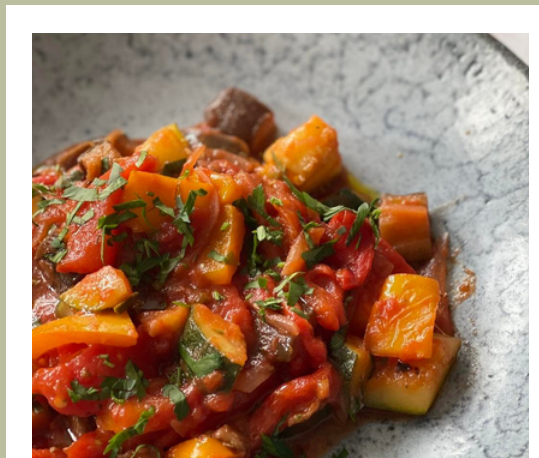
Pomegranate & Herb Couscous  
Herb Roasted Potatoes  
Honey Roasted Root Vegetables  
Garlic & Rosemary Potatoes  
Cumin Roasted Carrots  
Braised Red Cabbage

## Dessert

**Choose 1 of the following.**

Chocolate Pot  
Lemon Posset Pot  
EK Mess (Eton)  
Pot Black Forest Gateau Pot

All dietary requirements  
can be catered for.



# Canapé Menu

Choice of 5 canapés offered by our lovely servers.

Perfect for a relaxed affair!

70-80 people. £9.50 per person

## Choose 5 of the following:

Tempura Prawns, Sweet Chilli Dipping Sauce

Smoked Salmon Mousse, Croutons *d/f, (g/f option)*

Salmon Tartare with Soft Boiled Quails Egg *d/f*

Pork & Red Onion Marmalade Sausage Roll

Mini Shepherds Pie

Smoked Chicken and Mango Empanadilla *d/f*

Ham Hock Pressing & Apple Chutney Crouton

Warm Black Pudding with Quince & Saffron Relish

Cheese and Truffle Toasties *(g/f option)*

Wild Mushroom, Tarragon & Cashew Cream *d/f, (g/f option)*

Confit Duck Crepe, Orange & Hoisin Sauce

Pickled Shitake, Crepe, Raw Slaw, Sesame Dressing

All dietary requirements can be catered for.

*d/f - dairy free, (g/f option) - can be made gluten free*

