EVENT MENU

Cold fork buffet

Choose three mains, three salads and a pudding. We set up the buffet, serve if you'd like us to, and clear everything away afterwards.



MAINS

Coronation Chicken with Mango, Coriander and Toasted Almonds

Tarragon Chicken with a Creamy Mayonnaise Dressing, Celery and Grapes

Rare Roast Beef with a Rosemary Aioli

Fillet of Salmon with a Crispy Topping of Breadcrumbs, Lime and Dill

Prawns in a Sour Cream and Chive Dressing with Walnuts and Apple

Marmalade Ham with a Selection of Mustards

Spinach and Parmesan Roulade with a Tomato and Chilli Jam

Individual Deep-filled Tarts with Roasted Mediterranean Vegetables and Gruyère



SALADS

Four Rice Salad with Gooey Shallots and Roasted Tomato Pesto

Potato Salad with Red Onions and a Sour Cream and Mayonnaise Dressing

Crunchy Green Salad with Avocado, Cucumber, Pomegranate Seeds and a Lemon and Garlic Vinaigrette

Red and White Coleslaw with Kohlrabi and Chives

Tomato, Basil and Bocconcini Salad with Balsamic Drizzle

Couscous with Roasted Vegetables and a Harissa Dressing

Broad Beans with Crispy Pancetta, Summer Herbs and a Sherry Vinegar Dressing



PUDDINGS

Rich Chocolate Brownie with Homemade Honeycomb Ice Cream and Berries

Chocolate and Ginger Torte with Mascarpone Cream

Chocolate and Salted Caramel Roulade

Individual Pavlovas with Whipped Cream and Minted Berries

Italian Lemon Roulade with Blueberries

Berry Eton Mess

Classic English Trifle

New York Vanilla Cheesecake with Cointreau Fruits

Decadent Chocolate and Grand Marnier Mousse with Shortbread

Followed by tea, coffee and infusions.

This is a sample menu. Stephanie will work with you to shape it around your occasion, your guests and any dietary needs.