

Leaveittous

COLD BUFFET

Main Courses

Coronation Chicken with Mango, Coriander and Toasted Pine Nuts
Tarragon Chicken with a Creamy Mayonnaise Dressing with Celery and Grapes
Rare Roast Beef with a Rosemary Aioli
Fillet of Salmon with a Crispy Topping of Breadcrumbs, Lemon and Dill with a Tarragon Dressing
Prawns in a Sour Cream and Chive Dressing with Walnuts and Apple
Marmalade Ham with a Selection of Mustards
Deep Filled Tarts with Gruyere and Roasted Vegetables or Pancetta and Caramelised Leeks
Selection of Artisan Breads, Relishes and Hot New Potatoes with Chive Butter

Salads


Mixed Green Salad with Avocado, Cucumber and a Lemon and Garlic Vinaigrette
Roasted Summer Vegetables with Oregano Feta
Red and White Coleslaw with Chives
Four Rice Salad with 'Goosey' Shallots and Tomato Pesto
Couscous with Roasted Vegetables and a Harissa Dressing
Red and Yellow Tomatoes and Basil with Balsamic Drizzle
Broad Beans with Pancetta, Summer Herbs and a Sherry Vinegar Dressing

Puddings

Individual Pavlova with Strawberries, Raspberries, Blackberries and Mint
Exotic Fruit Salad with Homemade Biscotti
Lemon Posset with Summer Berries
Individual Chocolate and Orange Mousse with Shortbread
Brown Sugar Meringues with Passion Fruit Cream
Chocolate and Ginger or Chocolate and Raspberry Torte
New York Vanilla Cheesecake with Warm Brandied Fruits
Italian Lemon Roulade with Raspberries
Eton Mess with Kentish Berries and Mint

Coffee, Tea and Infusions

LEAVE IT TO US | WEDDING & EVENT CATERERS

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