



TAILORMADE

Venues Collection

— TRADE MARK —

Hot & cold Buffets (Minimum 30 people)

Please choose: 2 items from each section.

Section 1

Chicken breast with artichokes, lemon and rosemary
Honey basted mini gammon joint
Game sausages with apples, sultanas and red cabbage
Studded and rubbed beef with garlic and seasoning
Poached Seabass with parmesan and pesto
Gravadlax Salmon with traditional garnish
A shellfish terrine of crab, lobster and langoustine with olive oil and chervil
Smoked haddock brandade with peas, dill and extra virgin olive oil

Section 2

Soused vegetables with sherry vinaigrette (served cold)
Traditional Caesar salad with bacon
Homemade coleslaw with soft herbs
Roasted flat cap mushrooms in Worcester sauce
Beef tomatoes and basil salad with red onions and balsamic
Thai noodle salad with sweet chilli and fresh coriander
French bean salad "Provençal"
A herb salad with blue cheese dressing and croutes

Section 3

New potatoes with rosemary and shallot mayonnaise
Pomme au Cass
Warm new potatoes with flat leaf parsley and cheddar
Sauté potatoes with shallots and pancetta
Gnocchi bake with chillies, peas and parmesan

Section 4

Crusty breads and butter
Vegetable crisps and kettle chips
Mixed marinated olives
Warm mini pitas'

Desserts

Crème Brulee with seasonal fruit & hazelnut praline
Valhrona chocolate tart with pistachio crème Chantilly
Passion fruit bavarois with crushed peanut brittle
Apple and cinnamon strudel with fig & vanilla crème anglaise
Bread and butter pudding with crème anglaise
Homemade vanilla profiteroles with white chocolate sauce and flaked almonds
Black cherry trifle, kirsch & chocolate
Pear & sultana crumble & thick jersey cream
Assiette of chef's favourite desserts
Local cheese board (5 cheeses) celery, chutney & crackers
Grande Assiette of cheese (10 cheeses) celery, chutney & crackers
Cheese board to share for the table (4 cheeses, celery, chutney & crackers)