

COLD BUFFET

Two main course (including vegetarian option) | £23.10 pp

Minimum 10 persons. Our cold fork buffet can be delivered as a choice of two or three main items & includes two seasonal salads, a selection of freshly baked breads & one dessert.

MAIN - FROM THE FARM

Thai spiced marinated beef in a light chilli & ginger dressing on a bed of noodles
Baked Wiltshire ham with homemade fruit chutney
Pulled duck leg terrine with orange, shallot & leeks served with a plum sauce
Poached chicken strips, marinated in a curry mayonnaise with apricots & raisins
Chargrilled chicken tikka breast on a bed of sweet potato with chunky tomato salsa
Watercress, sundried tomato & smoked bacon tart
Strips of turkey, pan-fried in sesame oil, served on a bed of bean shoot salad

MAIN - FROM THE SEA

Smoked haddock, leek & shallot quiche
Salmon fillets with ginger, lemongrass & coriander dressing
Prawn & crayfish cocktail topped with smoked paprika
Sweet chilli king prawns on a noodle salad served in a Chinese bowl
Poached salmon fingers, beetroot wedges & watercress dressing
Coley fillet with salsa verde & mixed salad
Trio of smoked fish platter served with homemade dips

MAIN - FROM THE FIELD (V)

Spinach roulade with cream cheese & piquillo pepper (V)
Roasted butternut squash, red onion & mozzarella strudel (V)
Pea, leek, feta & mint frittata squares (V)
Cropwell Bishops Stilton, broccoli & banana shallot tart (V)
Filled pitta breads, vegetable pakora, tomato salsa & mixed lettuce (V)
Chargrilled halloumi & roasted vegetable skewer with pesto dip (V)
Spiced potato, lentil & mustard seed filo parcels (V)

KUDOS

Suitable for: (V) Vegetarian | (VG) Vegan



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FROM THE SALAD PATCH

- Roasted beetroot, baby pousse, shallot, finished with feta (V)
- Coleslaw with a light mayonnaise topped with sesame seeds & coriander (V)
- New potato, rocket, spring onion & wholegrain mustard dressing (V)
- Classic Greek salad topped with pumpkin seeds (V)
- Penne pasta, red pesto & Mediterranean vegetables (V)
- Roasted Conference pear, wild rocket & fennel salad (VG)
- Cajun spiced sweet potato, kale & pine nut (VG)
- Tomato & red onion salad with a herb dressing (VG)
- Orange scented tricolour couscous with dried raisins (VG)
- Sesame egg noodles with pak choi, peppers & radish (VG)

SWEET TOOTH DESSERTS

- Chocolate orange tart with candied orange peel (V)
- Passion fruit panna cotta with crème anglaise (V)
- Strawberry mousse, strawberry jelly & fresh strawberry slice (V)
- Seasonal fresh fruit bowls with chopped mint (VG)
- Raspberry & white chocolate cheesecake with mixed berry sauce (V)
- Rich fruit cake with clotted cream (V)
- Chocolate toffee trifle served in glasses (V)
- Lemon curd, blackberry & blueberry Eton mess (V)

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