



CATERING SAMPLE MENU

COLD BUFFET

TRUFFLE EGG MAYONNAISE & WATERCRESS SANDWICH
HUMMUS & ROASTED MEDITERRANEAN VEGETABLES SANDWICH
DILL CUCUMBER WITH OXFORDSHIRE SOFT CHEESE SANDWICH
BRUNSWICK HAM & DIJON MUSTARD SANDWICH
SMOKED SALMON, CREAM CHEESE & CUCUMBER VOL-AU-VENT
CURRIED CAULIFLOWER, PEA & LIME PICKLE VOL-AU-VENT
BEETROOT & GOATS CHEESE QUICHE
BROCCOLI & STILTON QUICHE
PORK, APPLE & HERB SCOTCH EGG
FALAFEL & CREAM CHEESE "SCOTCH EGG" (VG)
SCONES WITH CLOTTED CREAM & JAM
CHERRY BAKEWELL
STICKY GINGER PARKIN

ROAST BEEF WITH ROCKET, PARSNIP CRISPS & HORSERADISH CREAM
POACHED SALMON, TOMATO & PEA SALSA
ROAST BEETROOT TERRINE

SAFFRON POTATOES
CAPONATA (AUBERGINE SALAD)
ORZO, SUNDRIED TOMATO & HERB TABBOULEH
CONFIT GARLIC & ROSEMARY FOCACCIA

LEMON TART
CHOCOLATE & GINGERBREAD TART