BOXED EVENTS
CREATIVE CATERING

GRAZING BUFFET MENU

TRADITIONAL BRITISH HOT WINTER MENU

Long Horn roast rump of beef, fresh horseradish cream

Roast Suffolk chicken with garlic and herbs

Butternut squash, kale, puy lentil and chestnut mushroom wellington

Cauliflower cheese, broccoli, glazed carrots

Traditional roasted potatoes

Yorkshire pudding

Gravy

Dessert

Apple and caramel crumble with custard or ice cream

TRADITIONAL BRITISH HOT SUMMER MENU

Long Horn roast rump of beef with fresh horseradish cream

Roast Suffolk chicken with garlic and herbs

Summer vegetable and goats cheese Wellington

Thyme and garlic roasted baby new potatoes

Fine beans, carrots, peas and shallots

Savoy cabbage

Salsa verde

Dessert

Lemon tart with English strawberries

BOXED EVENTS
CREATIVE CATERING

GRAZING BUFFET MENU

TRADITIONAL BRITISH MENU (COLD)

Honey baked ham

Charred courgette and goats cheese quiche

Coronation chicken with mini popadom and kachumber

Coronation chick pea with mini popadom and kachumber

Mature Norfolk Dapple, grapes, celery and chutney

Vegan cashew cheese, figs, grapes, celery and chutney

Scotch eggs

Vegetarian Scotch eggs

Sausage rolls

Cheese and potato “sausage” rolls

Balsamic pickled onion

Coleslaw

Baby tomatoes with light summer dressing

Mixed leaf, cucumber and radish

Potato and chive salad

Sour dough

Dessert

Eton mess

BOXED EVENTS
CREATIVE CATERING

GRAZING BUFFET MENU

ASIAN

Pad Thai

Chicken satay with peanut sauce

Tofu satay with peanut sauce (V)

Prawns with lemon grass, lime leaves, chilli and garlic served with som tom salad

Pork laarb salad

Veggie mince laarb salad (V)

Beef Pho pots

Vegetable Pho pots (V)

Dessert

Lemon grass Kaffir lime Brulee with coconut and chocolate shortbread

BOXED EVENTS
CREATIVE CATERING

GRAZING BUFFET MENU

MEDITERRANEAN

Chicken and spinach lasagne

Aubergine parmigiana

Potato tortilla

Milano salami, Serrano ham, chorizo, marinated anchovy, buffalo mozzarella, Manchego cheese, olives, caper berries, piquant peppers filled with cream cheese,

Baby tomatoes with light summer dressing

Rocket and parmesan salad

Rosemary and focaccia

Dessert

Limoncello posset pots and shortbread

LEBANESE GRAZING BUFFET

Warm filled flat breads

Slow cooked chermoula lamb, hummus, ras el hanout spiced chick pea, feta, pomegranate seeds and molasses with kachumber

Sabih – Oven roasted aubergine, hummus ras el hanout spiced chick pea, zhoug, savoury mango pickle with kachumber

Butternut squash and chickpea tagine

Moroccan spiced cous cous

Crisp baby gem, feta, toasted pumpkin seeds and pomegranate

Roasted butternut squash and avocado, spinach, puy lentil with tahini and soy dressing

Tomato and onion salad

Dessert

Orange polenta cake with orange blossom cream