



## **Staffed cold fork buffet one course**

### Mains (choose 3)

Cold poached salmon, capers, pea shoots, lemon crème fraiche  
Roast spiced aubergine with chickpeas, peppers, tomatoes and herbs  
Rare roasted beef with horseradish, late Summer leaves & Heritage tomatoes  
Rare roast beef, broccoli, anchovy and caper dressing  
Piedmontese peppers with tomato, basil & fior di latte  
Marinated chicken thigh, preserved lemon, coriander, tomatoes and yoghurt

### Salads (choose 3)

New potatoes, watercress, spring onions, British peas, yoghurt & mint dressing  
Roasted candy beetroots, tarragon and spelt  
Charred courgettes with ricotta, toasted sunflower seeds, basil, chilli & lemon  
Jewelled rice salad dried fruit, chopped herbs and pomegranates  
Roast cauliflower, spiced red pepper, tahini yoghurt, zhoug & pomegranate  
Green bean, hazelnut & orange salad  
Cumin scented carrots, lentils and coriander

### Bread and dips

Olive and rosemary focaccia with tapenade and butterbean hummus

### **Equipment hire**

We can arrange for all equipment needed to be delivered and collected from the venue. Once we know what is needed we can provide you with a quote

### **Staff**

Event manager, front of house to include set up, serving and clearing down. Once we know numbers of guests and also hours of the event we can give you an exact quote

All costs exclude VAT at 20%