



COUNTRY CITY
CATERING

BUFFET MENUS

How it works

3 Mains (hot or cold)

2 Sides

3 Salads

Please note your buffet menu can be tweaked to be made bespoke to you & your event.



We have created specially developed menus to choose from inspired by our training within the industry and by food we simply love to cook.



We hope you see something you like!

Please note these prices do not include cost of hire equipment or staff.

All prices are subject to VAT





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HOT MAINS

Pulled Pork Shoulder

Tamworth pork slowly roasted, carved & served with perfect crackling

Roasted Salt Marsh Lamb Shoulder

Slow braised salt marsh lamb shoulder served with Moroccan hummus

Crispy Skinned Loch Duart Salmon

Roasted salmon with golden raisin, caper & olive salsa

Roasted Whole Chicken

Roasted whole chicken with watercress & pickled peach

Grilled Mackerel

Grilled mackerel fillets with mango & cucumber salsa

Yorkshire Aged Beef Rump

Roasted medium rare, sliced and served with horseradish cream & wholegrain mustard marinade

Milanise Portobello Mushroom V

Grilled giant portobello mushroom with a herb milanise stuffing

Heritage Tomato & Balsamic Tart Vegan

Puff pastry base topped with caramelised onions, heritage tomatoes & balsamic glaze

Tofu & Medditerain Vegetable Skewer VG

Firm tofu with red pepper, courgette & aubergine

Creamy Seasonal Vegetable Quiche V

Shortcrust pastry case filled with a delicious seasonal vegetable mixture & British goats cheese





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COLD MAINS

Selection Of Cured Meats

Chorizo, Lomo, Fennel Salami & Bresaola with house pickles & preserves

Country City Beetroot & Gin Cured Salmon

Cured salmon topped with mustard & dill served with pickled beetroot & shallot

Chicken & Ham Terrine

Chicken & ham hock terrine wrapped in Parma ham

Roasted Whole Chicken

Roasted whole chicken with watercress & pickled peach

Ploughman's Cheese & Pickle Quiche V

Creamy quiche filled with mature cheddar, apple & chutney

Thai Style Beef

Sliced roast beef bavette with fresh mint, coriander, cucumber & peanuts

Honey Roasted Gammon

Honey glazed Tamworth Ham sliced and served with a selection of pickles





SIDES

Moroccan spiced cous cous

Grilled sweet potato with smoked garlic &
herby jewelled tabbouleh

Samphire & Baby Potatoes

Saffron roasted potatoes

Black rice, red cabbage, runner beans & feta

Giant Cous Cous with raisins, green olive,
lemon, mint & pistachio

Orzo Pasta with peas, radish & dill





SALADS

Grilled Courgette, Puy Lentil & Mint Salad

Burrata with Peach & Asparagus

Cajun Spiced Colslaw

Heritage Tomato & Pomegranate Salad

Gourmet Mixed Leaf Salad

Charred tender stem broccoli, anchovies dressing &
smoked almond pesto

Roasted Corn, Cherry Tomato & Feta Salad with
ancho chilli, watercress & lime

Mango, Avocado & Radish Salad

Classic Caesar salad

Watermelon, feta, sesame, black onion seed &
mint oil

Asian Green Salad





DESSERTS

Salted Caramel Banoffee Pie

Dark Chocolate Profiterole Tower

Winter Fruit Eton Mess

Lemon Custard Tart with Fresh
Raspberries

Raspberry & Sherry Trifle

Vegan Coconut Chocolate Mouse

