



# BUFFET MENUS

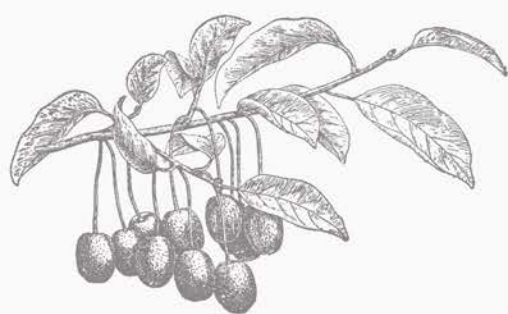
Our buffet menus start at £30 per person  
Based on 3 Mains (+ 1 vegetarian in addition to these options), 2 Sides, 3 Salads & 2 Desserts

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

We have created you 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, staff or transport costs  
All prices are subject to VAT





# HOT MAINS

## **Surrey Farm Sirloin Steaks**

Grilled Surrey sirloin steak with scottish sea salt & chimichurri

## **Grilled Chicken Shawarma**

Chicken skewer with a herb, garlic & light spice yogurt marinade

## **Pork Loin Chops & Imam Bayildi**

Free range local pork loin chop with a spiced roasted aubergine sauce

## **Wild Boar & Apple Sausages**

## **Mint & Rosemary Grilled Lamb Koftas**

Spiced British lamb koftas served harissa hummus

## **Butter Flid Sardines**

grilled sardines with a heritage tomato salsa

## **Teriyaki Salmon Fillet**

Scottish salmon fillet, sesame seeds & teriyaki glaze

## **Sweet Chilli King Prawn Skewers**

Charred king prawns served on a skewer with a sweet chilli sauce

## **Scallops** +£2 supplement per person

Cooked in the shell, scallops served with devilled butter & sea herbs

## **Harrisa Tofu Steak VG**

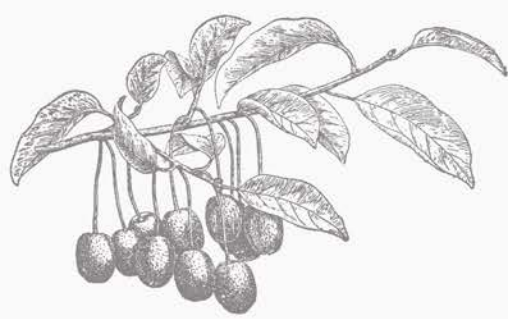
Harrisa marinated tofu steak with salsa verde

## **Mushroom & Halloumi Skewers V**

Skewered mushroom, onion, peppers & halloumi







## SIDES

**Spiced Cauliflower, Pomegranate & Feta  
Fregola Salad**

**Greek Style Pasta Salad (VG)**

**Barbequed Rosemary & Sunkissed Tomato  
Foccacia (VG)**

**Classic Potato Salad**

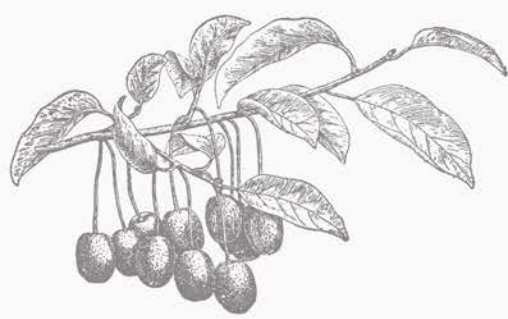
**Fire Hassel Back Potatoes with Spring  
Onion & Parmesan**

**Roasted Butternut Squash, Smoked Almond  
& Crunchy Seeds**

**Wild Rice Salad (VG)**

**Rose Harissa, Raisin & Red Onion Cous  
Cous (VG)**





# **SALADS**

**Asian Green Salad (VG)**

**Grilled Tender Stem Broccoli with Tonnato Dressing**

**Baby Vegetable Niçoise Salad**

**Caprese Salad of Heritage Tomatoes, Mozzarella, Basil & Balsamic**

**Sunshine Salad of red baby gem, tomato, cucumber & heritage carrot**

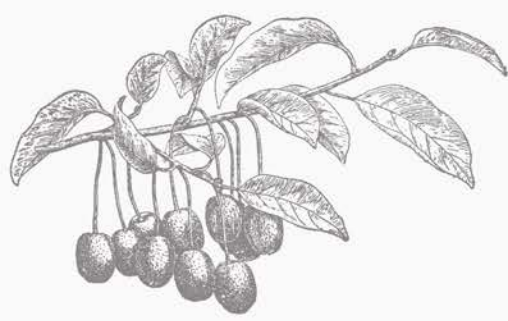
**Crunchy Green Salad (VG)**

**Charred Corn, Avocado, Mango, Red Onion & Feta Salad**

**Cajun Coleslaw**







# DESSERTS

Raspberry & White Chocolate Mini  
Eclairs

Seasonal Fruit Eton Mess

Lemon Custard Tart

Raspberry & Sherry Trifle

Vegan Coconut Chocolate Mouse

Exotic Fruit Pots

Salted Caramel Brownies GF

