



COUNTRY CITY
CATERING

BUFFET MENUS

£24 pp

How it works

3 Mains

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 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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MAINS

Spiced Pork Belly with Rhubarb

Slow roasted west sussex pork belly with spiced rhubarb relish and ginger

Roasted Moroccan Lamb Shoulder & Orange

with orange, fennel & Moroccan Hummus

Roast Salmon Puttanesca

Coriander, garlic, lemon & maple glazed salmon with anchovies, and olive, basil salsa

Spring Chicken & Romesco

Lemon & Rosemary Roasted Chicken with Romesco sauce & candied walnuts

Prawn Saganaki

Greek dish of King Prawns Grilled with a fragrant tomato sauce, feta & fresh herbs

Surrey Farm Roast Beef

Roasted surrey farm beef topside with tamarind, dates, coriander & slow roasted shallot

Honey Roasted Gammon Platter

Honey & mustard glazed west sussex free ranged gammon with sticky painnapple & fresh cucumber

Smoked Trout

Weald Smokey trout, citrus creme fraiche & candy heritage beetroot

Roasted Beetroot, Sun-kissed Tomatoes & Driftwood Tart V

savoury custard tarts with sun kissed tomato, heritage beets, roasted onion & driftwood cheese.

Zaatar Roasted Carrot Fondant VG

heritage carrots roasted with za'tar spice and topped with crunchy pumpkin seeds & tahini pesto

Silken Tofu with Marmalade Dressing VG

Grilled silken tofu, seville marmalade dressing, salted peanuts & sesame seeds





SIDES

Moroccan Spiced Quinoa with
Cranberry & Apricot

Roasted Potatoes with Lemon & Thyme

Chorizo, Red Pepper & Coriander Orzo Pasta

Roasted Sweet Potato with Sriracha Butter &
Pickled Onions

Spiced Rice with Pepper, Corn & Coriander

Sunkissed Tomato Focaccia Tray with
Hummus Dip





SALADS

Italian Burrata Platter with Avocado, Heritage Tomato,
Mint & Honey Balsamic

Red Cabbage Coleslaw with Parsley

Crunchy Green Salad with celery, cucumber & fennel (VG)

Charred Tender Stem Broccoli With Confit Hazelnuts &
Crispy Sage (VG)

Caesar Salad with Smoked Anchovies & Aged Parmesan

Watermelon Salad with Mint, Feta & Onion Seeds

Asian Salad with wakami seaweed & soya dressing VG

Cauliflower Waldorf Salad with Mustard Creme Fraiche

Tataziki Salad with Greek Yogurt, pomegrante & Grape





DESSERTS

Feasting Style Seasonal Pavlova

Spiced Plum & Marzipan Tart with Creme Fraiche

Danish Pastry Bread & Butter Pudding with Creme Anglaise and berry compote

Black Berry, Yogurt & Orange Blossom Fool

Chocolate Mouse with sticky apricot & pistachio

Vegan Chocolate Tart with Cherry

Chimney Fire Coffee Tiramisu

