

Canapés

*Spicy meatball
with a salsa dip*

Lemon Grass -cured Salmon & Cucumber

Mini oriental duck pancakes

Filo wrapped king prawns

King Prawns with Mango Chilli Salsa

Goats Cheese & Sun-dried tomato Choux

Mini Yorkshire puddings with rare roast beef and horseradish sauce

Crab cakes with remoulade on the side

Wild mushroom duxelle on crostini

Blinis topped with vodka and beetroot cured salmon, sour cream and dill

Blue-cheese tartlets

Choose a selection of 4 £10.00 per guest

Choose a selection of 8 £18.00 per guest

Add Prosecco to your menu for £8.50 per guest

(including staff to serve)

Fork Buffet 1

Hot Honey Roast Ham

Seafood Platter

Wild Mushroom Tart

Tomato Brochette

Cherry Tomato, Cucumber & Chive Salad

New Potato & Spring onion Salad

£24.00 per guest

Fork Buffet 2

Dressed Salmon

Garnished with King Prawns and Lemon

Salver of Meats

(Roast Pork, Ham, Beef & Turkey)

Spinach & Feta Quiche

Mixed Salad

Mozzarella Tomato and Basil

With Balsamic

£31.00 per guest

Fork Buffet 3

Braised Beef cooked
with Shallots & Red Wine

Hot New Potatoes

Fresh Mixed Vegetables

Seafood Paella

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Profiteroles

with Chocolate Sauce

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Continental Cheese Board

wit Savoury Biscuits

£48.00 per guest

Menu 4

*Stuffed Aylesbury Duck
with Cinnamon & Orange Glaze*

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*Rib Of Beef  
with Red Wine Jus & Yorkshire Puddings*

*Scottish Side of Salmon  
Stuffed with Roasted Vegetables & Pesto Topped with Parsley  
Butter*

Haslemere Honey Baby Carrots

Parmesan Parsnips  
Dauphinoise Potatoes

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Black Forest Gateaux
Martini Tiramisu
Meringues Cerise

£75.00 per guest

All menus include crockery, cutlery and staff to serve and clear up