

Buffets

Below is just a small selection of our most popular buffet items. We offer a range of buffet options to suit most budgets & we are very happy to tailor a menu to accommodate your particular favorites. Desserts can either be served as large buffet desserts where your guests will be able to sample all of your chosen selection or you can opt for a plated single or an assiette of mini desserts!

Rare Roast Beef Salad with Caramelised Shallots & Horseradish Cream

Roast Ham

Mediterranean Stuffed Chicken

Homemade Chicken Liver Pate or Smoked Salmon Pate Served With Melba Toasts

Seafood Platter – Kiln Roasted, Smoked Salmon, Tiger Prawns & Lemon Mayonnaise

Pastry Selection- (choose 2)

Spicy, Plain & Mediterranean Sausage Rolls

Holme Made Pork Pies

Provencal Jalousie

Tartlets to Include, Pesto, Boursin & Slow Roasted Tomatoes, Balsamic Red Onion Marmalade & Dolcelatté, Smoked Salmon & Asparagus.

Salad Selection- (choose 5)

Lemon & Chive New Potatoes

Spicy Harissa Couscous Salad with Roasted Vegetables

Homemade Coleslaw

French Dressed Mixed Green Salad

Garlic Infused Tomato & Basil Salad

Greek Salad

Waldorf Salad

Assorted Melon, Rocket & Parmesan Shavings

Assorted Bread Rolls & Butter

Marinated Olives & Crisps

Here Are A Small Selection Of Our Buffet Desserts (choose 1 large dessert per 10 guests)

Wicked Chocolate Ganache Tart with Fresh Berries

Lemon Souffle Chocolate Box

Tiramisu Gateaux & Ferrero Rocher

Blackcurrant Charlotte

Passion Fruit & Vodka Delice

Lemon Tart

Salted Caramel & Chocolate Malteser Tart

Strawberry Cheesecake

Lemon Grass & Mango Tart

Tropical or Summer Berry Pavlova

Tropical Fruit Salad

Cheese Boards

All Served with Fresh Cream & Coulis

Or Choose An Individual Plated Dessert or An Assiette Of Your Favorite Mini Desserts