
Sample buffet menu

Mains (please choose four)

Shell on crevettes with New York style cocktail sauce

Cromer crab and chive tart

Aged Cheddar and 3-onion tart

Rare seared tuna with spring onion, togarashi and yuzu mayonnaise

Classic prawn cocktail shots

English gem salad with poached Lobster and crushed Hass avocado

Poached sea trout with lemon herb mayonnaise and pea shoots

Smoked salmon, smoked halibut and brown shrimp platter

Honey and mustard roasted ham with piccalilli mayonnaise

Rare roast beef salad with watercress and horseradish sauce

Coronation chicken salad with spiced chutney and toasted almonds

Griddled free-range chicken with mango, chilli and lime salsa



Salads and sides (please choose three)

Marinated fennel and cucumber salad with poppy seed dressing

Heritage tomato, shallot, red onion and micro basil salad

Wedge salad with blue cheese dressing and crispy bacon

Baby gem with Caesar dressing and Parmesan shavings

Cucumber salad with smashed ginger, chilli and garlic

Peppery leaf salad with micro herbs and edible flowers

Herbed couscous

Sushi rice salad with Asian pesto and pickled ginger

New potato salad with summer herbs and a Dijon mustard and lemon mayonnaise

Steamed lemon and poppy seed basmati rice

Desserts (please choose two)

Raspberry pannacotta with English strawberry salad

Summer berry jelly with lemon posset and English raspberry madelines

Classic tirimisu

Peach melba meringue roulade

Pink champagne jelly with mixed summer fruits

Dark chocolate mousse with white chocolate shards and rice crispie clouds

English strawberry tartlettes

Wooden board with a selection of Irish and English cheese with celery, grapes, quince jelly and wheat wafers

from £25 + Vat per person



Cheese table (Minimum 50)

Large beautiful wooden board with selection of English and Irish cheese with grapes, celery, crackers and chutney

£4.50 + Vat per person

From £15.50
+ Vat
per person

eat &
drink with
pink

Pink Food, resident caterers at Cecil Sharp House, work closely with the venue's events team to deliver exceptional food and customer service for your event. Please note that all of the prices listed above are subject to VAT at the current rate and are from March 2014. You will be advised of any variations in availability or price, should circumstances dictate, upon booking.

jessica@efdss.org
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Sample Al Fresco menu

Hog roast buffet (Minimum 100)

Slow cooked Middlewhite Pork served simply with crackling and apple sauce

or

BBQ (Please Choose 3)

Vegetable Kebabs with sumac and yoghurt dressing

Lime and chilli marinated salmon fillets

100% Aberdeen Angus burgers

Gabriel Machin's Cumberland sausages

Lamb and sumac burgers

Jerk marinated chicken thighs

Salads (Please choose 3)

Marinated cucumber and fennel salad with poppy seed dressing

Wedge salad with blue cheese dressing and crispy bacon

Baby gem with Caesar dressing and Parmesan shavings

Peppery leaf salad with micro herbs and edible flowers

Herbed couscous

Sushi rice salad with Asian pesto and pickled ginger

New potato salad with summer herbs and a Dijon mustard and lemon mayonnaise

Steamed lemon and poppy seed basmati rice

Penne with Tiny Tom Tomatoes, pesto dressing and micro basil

Classic Caesar salad with rustic croutons, classic dressing and shaved Parmesan

Desserts (Please choose 2)

Strawberry and white chocolate cheesecake

Lemon posset with sugared raspberries and lemon all-butter shortbread

Classic tiramisu

Peach Melba meringue roulade

Champagne Jelly with mixed summer fruits

Dark chocolate mousse with softly whipped cream

From £18.50 + Vat per person or add two puddings from £25.50 + Vat

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£4.50 + Vat per person

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Please note all our food is made in-house and our meat is British free-range.
Pink is very flexible so please do contact us with any special requests.

A minimum spend may apply if your numbers are less than 50 people.

All our prices may be subject to change in line with food costs and inflation.

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