

Buffet 2021 menu

Canapés *(Please choose four)*

Wild mushroom and truffle arancini, Parmesan cream (V)(M, G, E)

Marinated tofu and pickled ginger (Ve) (S, SE)

Smoked salmon and dill mousse croustade (F, G, M)

Crispy black truffle stuffed gnocchi, warm cheese fondue (V)(E, G, M)

Goats cheese and red onion marmalade tartlets (V)(E, G, M)

Rare seared beef, Asian slaw and crispy shallots (E, G)

Tapenade, roast cherry tomato and artichoke crostini (Ve)(G, GFA)

Rare seared tuna, wasabi peas Asian cress and a wakame sprinkle (F, E)

Sharing starter

Please choose one option for all your guests, one board serves 5-7 people

Meat Platter

Duck rillettes, Parma ham, bresaola, saucisson sec with celeriac remoulade, cornichons, sun dried tomatoes and tapenade (S, G, E, GFA)

Fish Platter

Mackerel pate, potted salmon and brown shrimps and hot smoked salmon with fennel salad and Marie Rose sauce, gravadlax with dill and mustard dressing (F, M, MU, G, GFA, CR)

Vegetarian Platter

Griddled peppers and courgettes, pesto marinated Bocconcini, baby artichokes, falafel, hummus and olive tapenade with mini bread baskets and crackers (V)(SE, N, M, G, GFA)

All the above served with mini bread baskets and homemade crackers

Allergens key: E – egg, M – milk, G – gluten, GFA – gluten-free available, S – sulphites, F – fish, N – nuts, SE – sesame, SOY – soybeans, CR – crustaceans, C – celery, Mu – mustard, L – lupin, MO – molluscs, P – peanuts, NA – no allergens, V – vegetarian, Ve – vegan

Buffet menu 2021 *continued*

Buffet main *(Please choose three options)*

Fig, Gorgonzola and roast red onion salad, aged balsamic dressing

Grilled polenta and baby leeks, roast tomatoes and sage butter

Roast heritage beetroot, red onions, butternut squash with a thyme, garlic and balsamic dressing (V)(S)

Penne pasta, fennel, kalamata olives and aged feta, with shallots, garlic and parsley (V)(E, M, G)

Marinated goats cheese, tomato and chickpea compote, toasted walnuts with a honey and Sherry dressing

Selection of tarts (GFA) please choose two: Goats cheese caramelised red onion (V)(M, G, S, E),

Spinach and parmesan (V)(M, G, E) Smoked ham, gruyere and grain mustard (Mu, M, E, G)

Smoked haddock spinach and welsh rarebit topping (Mu, M, G, E, F, S)

Pressed Cornish mackerel, baby leeks and saffron cream with frisée radish and chive salad

Poached loch Duart salmon, fine green beans and sauce vierge

Roast chicken, baby artichoke, chicory and French bean salad, soft herbs and tangy tomato dressing (C, F, S)

Rare roast beef, Stilton, radish and horseradish salad

Crispy duck salad, caramelised shallots and apples with watercress and an orange and honey dressing

Ras al hanout spiced lamb shoulder with garlic and mint yoghurt (M)

Beef carpaccio with a tomato, shallot and basil salad and aged balsamic (S)

Buffet side *(Please choose three options)*

Crushed Ratte potatoes, black olives and chives with extra virgin olive oil

Heritage tomato salad with sea salt, shallots and micro basil

Tabbouleh salad with parsley, chive, tomato and red onion (Ve) (NA)

New potato salad with Dijon and herb mayonnaise (V)(E, Mu, S)

Green bean, parsley and shallot salad with a cabernet sauvignon vinaigrette (Ve) (S)

Quinoa, black rice, sunblush tomato and broad bean salad (Ve) (NA)

Chicory, Stilton and toasted walnut salad with chives and a creamy Dijon dressing (V)(M, Mu, N, S)

Roast heritage beetroot salad, balsamic dressing (Ve) (S)

Salad of mixed beans with soft herbs and roast tomato dressing (Ve) (S)

Mixed leaf salad and house dressing (Ve) (Mu, S)

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Buffet menu 2021 *continued*

Plated desserts *(Please choose one)*

Glazed lemon tart, clementine sauce and Chantilly cream (V)(M, E, S, G, GFA)

Glazed strawberry tart with vanilla cream

White chocolate pannacotta with English raspberry and almond biscotti

Dark chocolate box with salted caramel mousse and caramel sauce (V)(M)

Fresh fruit platter with summer berry coulis (Ve) (NA)

Summer berry Pavlova with seasonal fruit and Chantilly cream (V)(E, M)

Passion fruit crème brûlée (V)(M, E)

Rich Chocolate fudge brownie with chocolate sauce and vanilla ice cream (Ve and GFA)(M, G, E, N)

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About our food

All our meat is ethically sourced, free range and british and our milk is organic and all our eggs are british and free range. Our bread comes in daily from The Bread Factory. 'Yes Chef' supply us with fresh fruit and vegetables and we champion British produce where possible.

Terms & conditions

Please note that we will need to take a non-refundable 35% of the quoted price on booking an event. Pink Food Ltd will take this payment as the official agreement between Pink Food Ltd and the client. Then 35%, 6 weeks before the event and the remaining amount payable no later than 7 days prior to the event date. Final numbers and dietary requirements of guests must be confirmed no less than 10 days before the event and cannot be reduced within seven days of the event. Any extras consumed at the event need to be settled on the day by debit or credit card.