

Bespoke *Caterers* _____ Knife & Fork Buffet

The following buffets are a selection of knife and fork buffets suitable for marquee weddings or functions where kitchen equipment is limited or non-existent, they can be traditionally served or self-served from a buffet table, or we can family serve them at your table.

THE TRADITIONAL 3 COURSE KNIFE AND FORK BUFFET

STARTER

Duo of Fish Gateau
Smoked Mackerel and Smoked Salmon with Sweet Dill and
Balsamic Dressing Brown Bread Cobber Croûte



BUFFET

Sliced Meat Selection
Honey Roast Ham and Roast Beef with a selection
of Mustards and Horseradish

Salmon, Leek and Mature Cheddar Tart

Garlic Roasted New Potatoes or Potato Salad

Mixed Wild Leaf Salad
Red Onion and Tomato Salad
Hand Cut Coleslaw
Fruit and Nut Rice Salad
French and Cobber Sticks
Selection of Dressings



DESSERT

Red Berry Pavlova

£17.75 ex VAT

This price includes linen tablecloths, crockery and cutlery

Please Note: A charge may be incurred for waitresses/chefs or for drop off/collection of crockery and serving platters or heavy equipment hire.

Bespoke *Caterers* _____ Knife & Fork Buffet

THE CLASSIC KNIFE AND FORK BUFFET

BUFFET

Selection of Homemade Breads
Curry, Tomato, Cobber, Cheese

Carved Honey Roast Ham with accompaniments
Pave Salmon with Chervil Crème Fraîche and Wild Cress
Roast Butternut Squash and Sage Tart
Mixed Wild Leaf Salad
Royalslaw
Tabboulah
Hot Minted New Potatoes or Potato Salad



DESSERT

Red Lime Cheesecake with Chocolate Sauce Pavlova

£14.50 ex VAT

This price includes linen tablecloths, crockery and cutlery

Please Note: A charge may be incurred for waitresses/chefs or for drop off/collection of crockery and serving platters or heavy equipment hire.