



Sample menu - Hot / Cold Buffet

Price:£65.00

Hot or Cold Buffet

All day catering

£65.00 per person

Based on minimum numbers **65 attending guests**

Price includes:

4 Canapés

3 Hot main dishes

3 Hot vegetable dishes

1 potato dish

Selection of bread rolls

3 dessert choices or 2 dessert choices and cheese board

Tea and coffee station

Hand around evening trayed food 'blotting paper'

Crockery, cutlery, glassware

Table linen and napkins

Front of house catering team for menu presentation and service

Canapé Course

Asparagus & Roquefort wrapped in filo pastry (veg)

Tomato, bocconcini and basil skewer (veg)

Watermelon, feta & mint (veg)

Thai chilli, ginger & garlic prawn with sweet chilli dressing (df)

Hot Buffet Course

Classic beef bourguignon. Red wine braised Surrey bred steak with chestnut mushroom, petit onions,

Clock Barn Hall

parsley, lardons & a brioche toast

Coq au vin (gf). Succulent chicken braised in red wine with mushroom, onion, lardons and finished with tarragon

Sweet potato and cauliflower curry (v). Tamarind sweet potato and spiced cauliflower with chick pea & black beans

Buttered mash potato (veg)

Vegetables

Sautéed medley of seasonal greens (v)

Mixed roast root vegetable medley of heritage baby carrot, parsnip, sweet potato and baby beetroot (v)

Sautéed Kale with garlic & chilli (v)

Dessert Table

Choose 2 if you are having a cheese board or 3 sweet options as shown

Crème brûlée with mango & pineapple (gf)

Pavlova with fresh berries and raspberry coulis

Chocolate & ginger tart orange liqueur cream

Tea & coffee station

Hand around evening trayed food

Hitched