



Luxury Hot & Cold Buffet

Price:£35.00

<https://www.foodchamps2020.co.uk/menus/luxury-buffets/>

All you can eat!

Including napkins, cutlery & crockery

XL Luxury Hot & Cold Buffet (minimum 20 guests)

5 hot/cold items and 3 artisan options

Luxury Hot & Cold Buffet (minimum 20 guests)

3 hot/cold items and 3 artisan options

Cold Buffet (minimum 20 guests)

Including:

Your choice of 3 Artisan Accompaniments and 3 or 5 choices from the Cold Buffet Menu

Additional services:

Canapés

Dessert Package

Tea/Coffee

Hot Main Meat Dishes

Moroccan Lamb Tagine with Couscous

Pan Seared Welsh Lamb Kofta, Roasted New Potatoes with Minted Butter

Beef Fillet and Mushroom Stroganoff, Paprika Cream, Parsley Rice,

Chilli Con Carne with Rice & Tortilla Chips

Smoked Meatballs in Rich Tomato Sauce & Spaghetti

Pork and Black Pudding 'Sausage' Rolls

Crispy Pork Belly, Roasted Potatoes, Apple Sauce & Sage Gravy

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Green Thai Chicken Curry with Jasmine Rice

Lemon & Thyme Chicken served with Mushrooms & Green Beans

Mini Lime & Coriander Chicken Kebabs, Cajun Spiced Sweet Potatoes

Breaded Chicken Fillet Goujons, Mashed potato

Chicken Kebabs & Tikka with Yoghurt Raita Dip

Fish & Seafood

Smoked Haddock & Prawns Fish Cake, Sorrel Sauce

Poached Cod with Braised Fennel, Shiitake Mushrooms, Tarragon Sauce, Dauphinoise

Vegetarian

Wild & Chestnut Mushroom Stroganoff, Paprika Cream, Parsley Rice

Vegetarian Chilli Con Carne with Rice & Tortilla Chips

Vegan

Mushroom Arancini Balls with Truffle

Vegan Meatballs

Cold Buffet

Meat

Medium Rare Beef, Pickled Onions, Dijon Mustard Cream

Lincolnshire Sausages wrapped in Bacon with Mustard Mayo Dip

Traditional Melton Mowbray Cut Pork Pie with Chutney

Honey Glazed Roasted Gammon, Apple Compote

Mini Pork Pie with Pickle

Spicy Falafel Sausage Rolls

Platter of Finger Sandwiches with Honey Roast Ham, Cheese, Beef, Egg & Cress

Pork & Sage Sausage Rolls

Curried Chicken Mayonnaise Sandwich with Turmeric & Fennel Roll

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Chicken Skewers with Chilli Flakes & Lime Juice

Vegetarian

Mini or Sliced Quiche

Scotch Eggs with Piccalilli

Niçoise Salad

Roast Chicken Drumsticks

Duck Liver Pâté, Tomato Jam

Fish & Seafood

Citrus & Gin Cured Salmon with Compressed Cucumber & Lime Gel

Beetroot & Vodka Cured Salmon with Horseradish Cream & Caviar

Salmon Side, Herbed Cream Dressing, Cucumber

Charcoal Savoury Scones with Smoked Salmon Mascarpone & Dill

Cheese & Spring Onion Quichelets

Mixed Vegetable Frittata with Red Pepper Mayonnaise

Basil Marinated Mozzarella & Cherry Tomato Skewers

Vegetarian 'Sausage' Roll

Selection of Cheese, Chutney & Biscuits

Platter of Finger Sandwiches with Houmous, Cheese, Egg & Cress

Vegan

Houmous & Oils with Toasted Pitta Bread

Mini Stuffed Peppers with Feta & Spinach

Vegan Samosa with Mango Chutney

Mini or Sliced Vegan Quiche

Vegan Sausage Roll

Platter of Finger Sandwiches with Cress, Tomato & Red Pepper

Artisan Accompaniments/ Salads with
Sharing Platter / BBQ / Buffet / Hog Roast:

Hitched

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Mozzarella, Onions, Tomatoes, Basil, Olive Oil

Asian Slaw

Houmous, Shredded Carrot, Moroccan Spices

Roasted Butternut Squash, Lentils, Parmesan

Greek Salad with Feta Cheese, Black Olives, Red Onion & Mint Vinaigrette

Caesar Salad Cos Lettuce with Croutons Parmesan & Pomegranate Sceds

Pasta Pesto with Sun Dried Tomatoes, Basil, Parmesan & Garlic

Fruity Couscous Salad with Apricots, Raisins, Apples & Fresh Mint

Traditional Potato Salad with Chives

Potato Salad with Yoghurt Dressing, Bacon & Spring Onions

Sweet Potato Salad with Sweet Chilli Sauce

Apple & Celeriac Slaw

Bulgar Wheat Salad, Feta, Charred Beetroot

Spinach, Watermelon & Feta Salad

Wild Rocket & Parmesan Salad

Cherry Tomatoes, Avocado & Chilli Salad

Sides with Sharing Platter /
BBQ / Hog Roast:

Cauliflower & Cheese

Mac & Cheese

Garlic & Thyme Infused Dauphinoise Potato

Dill, Cream Cheese & Shallots

Crushed New Potatoes

Butter Roasted Portobello Mushrooms

Suitable For Vegans:

Rosemary Roasted New Potatoes

Hitched

Food Champs

Warm-grilled Tenderstem Broccoli & Fine Beans

Thyme Roasted Root Vegetables

Cajun Spiced Sweet Potato

Asparagus

Creamy Mashed Potato

Boiled Basmati Rice

Char Grilled Mediterranean Vegetables

Garlic Infused Potato Fondant

Roasted Cherry Vine Tomatoes

Hitched