

SAMPLE CHRISTENING BUFFET MENU

MAIN COURSE OPTIONS (Choice of 2 options)

Hot

Veal Osso Bucco with saffron risotto
Parmesan and rosemary crusted chicken escalopes with balsamic roast potatoes
Salmon en croute with champagne sauce served with hasselback potatoes
Guinea fowl fricassee with pilaf rice

Cold

Raised duck and orange pie with kumquat chutney
Coronation Chicken served with rice salad
Whole baked salmon infused with lime, chilli and ginger served with lime mayonnaise
Seared beef sirloin, oven roasted heirloom tomatoes and salsa verde

Accompaniments

Selection of seasonal salads and vegetable dishes
Artisan bread and dipping oils

DESSERT OPTIONS (choice of 2 options)

Delice au cassis (Blackcurrant mousse cake)
Strawberry Tart
Layered chocolate mousse cake
Individual Fruit Pavlovas
British cheese board with chutneys and fruit

CHILDREN'S BUFFET OPTIONS

(£8.00 per head)

Gourmet Munch boxes

Cardboard lunch boxes filled with a selection of sandwiches, healthy snacks, crudities and fruit

Hot Buffet Choices (choice of 3 options)

Chicken thighs and drumsticks
Gourmet sausage hot dogs
Home-made sausage rolls
Ciabatta pizza slices with home-made tomato sauce topping
Chunky polenta chips with tomato salsa

Cold Buffet Choices

Selection of sandwiches
Crudities and home-made dips (e.g. hummus and guacamole)
Baby sausages

DESSERT

Fruit platter
Cupcakes
Brownie slices



PRIVATE & CORPORATE EVENT CATERING
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Pricing

£20.00 per head (Minimum 10 People)

Onsite chef charge of £20.00 per hour

Canapés

Selection of canapés (2-3 per person)