

Buffets

Your Price for buffets consists of your choice of one meat, one fish and one main vegetarian dish, two sides from each section, one salad and two desserts, coffee and we will also include house cutlery, crockery, buffet dishes and buffet table.

Main dishes

Free Range Horseshoe Farm Chicken, Lemon, Rosemary Dried Tomatoes
Roasted Leg of Lamb Raan Style, Jeweled Rice
Roast Beef, Grilled Red Onions, Fresh Thyme & Mushroom Confit
Honey and Black Pepper Roast Goosnargh Duck
Oriental Belly of Pork, Vanilla Rice
Swordfish, Capers, Olives & Flat Leaf Parsley
Soy Blackened Salmon, Slow Roasted Tomatoes & Diakon Cress
Horseshoe Farm Steak and Field Mushroom Pudding
Grilled Tuna, Borlotti Beans, Rocket, Lemon
Sea Bass, White Bean Ragout & Saffron Fennel Broth
Wild Mushroom Risotto, Parmesan, Lemon
Roast Potato, Goat Cheese and Chive Frittata
Butternut Ravioli, Sage, Walnuts
Potato Pave, Wild Mushroom Ragout, Baby Spinach
Tatin of Plum Tomato, Rocket & Basil Leaves, Flower Olive Oil

Side dishes – carbohydrates

Israeli Couscous, Pistachio, Dried Cranberries, Lemon & Parsley
Sautéed Potatoes with Garlic and Rosemary
Potato, Sweet Potato & Sage Gratin
Umbrian Lentils, Crispy Pancetta & Sweet Oven Dried Golden Tomatoes
Roasted Baby News, Rosemary, Garlic & Shallots
Parsley Mash
Pasta, Char Grilled Vegetables, Basil & Sherry Vinaigrette
Cracked Wheat, Butternut, Green Beans & Feta
Crushed Purple Potatoes, Flower Olive Oil

Side dishes - vegetables

Sautéed Broccoli, Chili, Sweet Roast Garlic
Roast Roots, Butternut Squash, Lemon Thyme
Peter Ashcroft's Baked Golden Beets with Griddled Corn, Spring Onion and Broccoli Cress
French Beans, Smoked Anchovy Butter
Baked Chickpeas, Lemon, Olive Oil, Sage
Roast Purple Carrots from Peter Ashcroft, Orange, Thyme
Roast Field Mushrooms, Caramelized Red Onions.

Leaves & Salads

Courgette, Feta, Mint, & Lemon
Slow Roasted Cherry Tomatoes, Broad Beans, Mache
Nectarine & Halloumi, Baby Gem, & Char Grilled Avocado
Four Types of Tomato Salad
Pear & Walnut with Lime & Vinaigrette
Mixed Bitter Leaves with Orange
Watercress, Watermelon & Feta
French Beans, Roast Red Onion, Field Mushrooms, Mushroom Oil
Baby Leaf Salad, Beet Shavings
Rocket, Parmesan, Lemon, Olive Oil

Desserts

Treacle Tart

Manchester Tart, Coconut Sorbet

Chocolate Brownie, Clotted Cream

Tropical Fruit Salad, Passion Fruit Juice

Chocolate & Rosemary Pots

Selection of British Artisan Cheeses

Berry Crumble Tart, Clotted Cream

Valrhona Chocolate Tart

Eccles Cake, Vanilla Chantilly

Bread and Butter Pudding

Doughnut Sticks, Selection of Decadent Dips