



## **Saltbeef Buffet Menu**

### **Crisps, nuts, pickled cucumbers and olives**

Salt Beef

Viennas

Latkas

Selection of Breads

### **Salads**

Mixed Salad (leaves, tomato, cucumber, pepper, spring onion)

Greek Salad (leaves, tomato, cucumber, olives, feta)

Ceaser Salad (leaves, croutons, parmesan with ceaser dressing)

Coleslaw (red and white cabbage, grated carrot and a creamy dressing)

Asian Slaw (shredded savoy cabbage in a sweet chilli dressing)

Brazilian Coleslaw (with or without chicken) (peas, sweetcorn, apple, sultanas, carrots, spring onion in a creamy dressing)

Sweet and Sour Rainbow Slaw (red and white cabbage, grated carrot, onion, celery, raddish, red pepper, with a light sweet and sour dressing)

Potato Salad (new potatoes mixed with spring onions, slow cooked caramelized onions and crispy onions in mayonnaise)

Teriyaki Potato Salad (new potatoes, broccoli, onions, with a teriyaki mayo)

Roasted new potato, chorizo and sweetcorn salad

Sweet potato, spring onion and shallots with honey sherry vinaigrette

Mexican Sweet Potato Salad (sweet potatoes, black beans, sweetcorn, avocados and tomatoes)

Tomato, Mozzarella and Onion Salad

Tricolour Salad (tomato, avocado and mozzarella)

Tomato Salad with ricotta, broad beans and salsa verde

Panzanella Salad (bread and tomato salad with peppers and capers)

Tomato, Beetroot and Red Onion Salad

Lentils, roasted tomato and herb salad

Lentils with chickpeas, beetroot and Haloumi in a lemon dressing

Roasted Vegetable Cous Cous (aubergine, courgette, peppers, sultanas and pinenuts with cous cous)

Tricolour Cous Cous (tomatoes, avocado, mozzarella and cous cous in a pesto dressing)

Pasta Salad with Tuna, Sweetcorn and Peppers

Pasta Salad with Pesto, Baby Spinach and Toasted Pine Nuts

Pasta Salad with onions, pepper, sweetcorn and kidney beans

Pasta Salad with Ham and Peas

Wild Rice Salad (cherry tomatoes, cucumber, spring onons, cranberries, walnuts and feta)

Rice Salad with Roasted Butternut Squash (cumin roasted butternut squash, cranberries, pomegranate, hazelnuts, herbs and feta)  
 Butternut Squash, green beans and Goats Cheese Salad  
 Wardorf Salad (celery, apple and sultanas in a creamy dressing)  
 Quinoa, feta and Spinach Salad  
 California Quinoa and Avocado Salad (quinoa, butternut squash, broccoli, hersbs, pomegranate and pistachios with a sweet tahini and avocado dressing)  
 Roasted Aubergine and Quinoa Salad (aubergines, leeks, tomatoes, hazelnuts, soft cheese and quinoa)  
 Tabbouleh Salad (cous cous mixed with tomatoes, cucumeber, spring onion and herbs)  
 Asparagus, Avocado and Quinoa Tabbouleh  
 Garlic and Herb Bulger Wheat Salad  
 Faro Salad with Roasted Carrots and Feta  
 Courgette Salad  
 Russian Salad  
 Pea, mint and Feta Salad  
 Roasted Beetroot, Goats Cheese and Walnut Salad  
 Roasted Cauliflower Salad with lemon and tahini  
 Haloumi and Chargrilled vegetable salad  
 Grilled Summer Vegetable Salad (aubergine, corn, courgette, squash, asparagus, and tomatoes with a zesty dressing)  
 Roasted Brussel Sprouts, hazelnuts and Pomegranate  
 Griddled Baby Gems with Balsamic and Goats cheese  
 Spiced Indian Chickpea Salad  
 Charred Aubergine Salad with Sugar Spiced Onions  
 Broccoli, Tomato and Bacon Salad  
 Broccoli, Chilli and Garlic with Toasted Almonds  
 Coronation Chicken Salad  
 Tuna Nicoise  
 Prawn and Crab Salad  
 Smoked Fish Salad

### **Selection of mini desserts**

Fruit Tarts with Crème Patisserie  
 Popping white chocolate and raspberry Cheesecake  
 Crème Bruleè (vanilla, irish cream, white chocolate)  
 Triple Chocolate Brownies  
 Lemon Tarts  
 Chocolate Mousse Shots  
 Fruit Crumble  
 Fruit Pavalova's  
 Banoffee Pies  
 Pecan pies  
 Treacle Tart  
 Eton mess  
 Lemon Posset  
 Tiramisu  
 Sticky Toffee Pudding  
 Trifle (traditional, black forest)  
 Chocolate Ganache Tarts  
 NY Cheesecake  
 Cinnamon Apple Crumble Cake

Iced Berries with hot white chocolate sauce

Chocolate Orange Cake

Fresh Fruit Kebabs

Chocolate Eclaires

Rocky Road

Scones with clotted cream and Jam

£29.50 per head = 5 salads and Selection of Desserts

Serving staff are charged at £12 per hour with a minimum of 3.5 hours. We recommend 2 staff per 50 guests.