



Fish Buffet Menu (minimum of 25 guests)

Crisps, nuts, pickled cucumbers and olives

Dressed salmon

Fish Goujons

Fish Balls

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 onions, 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, herbs, 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, cucumber, spring onion and herbs)
Asparagus, Avocado and Quinoa Tabbouleh
Garlic and Herb Bulgur 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 Pavlova'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
Scones with clotted cream and Jam

Other desserts available

£20 per head = 5 salads and Selection of Desserts

Add selection of quiches for an additional £1.75 per head.

Prices include disposable cutlery and crockery, china crockery can be provided for an additional £1.50 per head.

Serving staff are charged at £12 per hour with a minimum of 3.5 hours, we recommend 1 waitress per 20 guests.

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