



A MODERN TAKE ON AN OLD FASHIONED BUFFET

Whole poached salmon with salsa verde

Marmalade glazed ham with coriander seeds

Goats cheese, cherry tomato & fresh basil quiche

Baby new potato salad with roasted red onions, green beans, capers, fresh dill & garlic mayo

Roasted butternut squash with caramelised onions, dried apricots, toasted cumin seeds,
pistachios and sumac

Red cabbage coleslaw

Carmargue rice salad with roasted fennel, pomegranate & fresh mint

Summer berry pavlova

Sloe gin cherry bakewell tart

Chocolate mousse with chocolate leaves served in vintage teacups

Buffets from £20 per person