

Spring & Summer buffet menu

Canapés

Please choose four

Baby vegetable garden with beetroot hummus (Ve)

Falafel with harissa hummus (Ve)

Marinated tofu spoons with pickled ginger, soy and chilli oil (Ve)

Grape, tomato and bocconcini skewers with basil leaf and red pesto dressing (V)

Pea and parmesan arancini (V)

Chicory leaf with blue cheese and walnut pesto (V)

Buckwheat blinis with beetroot and goat's cheese mousse (V)

Roasted artichoke, Speck and baby mozzarella skewers

Panko coated pollock goujons with tartare dressing

Spinach pancakes with smoked salmon and cream cheese

Canapé sushi selection (avocado, salmon and tuna)

Tuna and wasabi ceviche spoons

Buckwheat blini with keta caviar, chives and horseradish cream

King prawn skewers with parsley and garlic oil and chorizo crumb

Sticky chorizo sausages

Roasted Merguez sausages with harissa and yoghurt

Pipers Farm crackling grissini with apple purée

Spring Summer buffet menu *continued*

Plated starters

Served on the table please make one choice for all your guests as an additional course

Burrata with English pea and Parmesan purée with a pea shoot and radish salad and lemon dressing (V)

Layered salmon terrine with a pickled cucumber and baby fennel salad and edible flower

Atlantic prawn salad with Sarachi mayonnaise, crushed Hass avocado, wakame sprinkle

Smooth chicken liver paté with pickled heritage radish salad and ciabatta crisp

Sharing starters

Please choose one, served at the table for all your guests minimum 8 guests per table

Charcuterie platter with a selection of smoked and cured meats, potted chicken liver paté with grilled artichokes, olive, pickles and mini baskets of bread

Smoked fish platter with beetroot gravadlax, cold and hot smoked salmon, potted shrimp, baby gem with Atlantic prawns, classic Marie Rose dressing, grilled artichokes, caper berries, cornichons and mini baskets of bread

Vegetarian platter with roasted peppers, artichokes, pesto marinated baby mozzarella, potted mushroom pate, falafel with harissa hummus and mini baskets of bread

Buffet

(Please choose three)

Sumac roasted summer squash and red onion salad with micro rocket (V)

English pea and pecorino frittata squares with Affilia pea shoot salad (V)

Roasted romanesco broccoli with romesco sauce (Ve)

Hot smoked salmon with fennel, peas, crumbled goat's cheese and lemon dressing

Peppered mackerel salad with "Scandi" potatoes

Rare seared salmon with charred baby gem and salsa verde

Torn chicken salad with shredded baby gem, parmesan dressing and crispy bacon,

Rare seared Pipers Farm sirloin of beef with watercress and horseradish dressing and rustic croutons

Spring Summer buffet menu *continued*

Salads & Sides

Please choose three

Rainbow "slaw" with red peppers, summer cabbage, red cabbage, spring onion, harissa and mayonnaise

"Bow" pasta with pesto dressing, Tomberries and micro basil

Watermelon, Kalamata olive, feta and basil salad

Green bean and mangetout salad with citrus dressing and toasted hazelnuts

Peppery leaf salad with micro herbs and edible flowers

Heritage tomato and heritage radish salad with sea salt flakes, baby basil and extra virgin olive oil

Sumac-spiced chickpea salad with shaved fennel and roasted artichokes

Baby new potato salad with Dijon mayonnaise, parsley and chives

Plated desserts

Please choose one

White chocolate and crushed English raspberry mousse with tuile biscuit

Super summer trifle

Classic tiramisu

Simple strawberry mousse with strawberry salsa and all butter shortbread

Sharing desserts

Please choose four, these are served on risers and cake stands in the centre of each table.

Minimum 8 people per table

Baby lemon and lime meringue tartlets, mini dark chocolate espresso pot with English raspberries, English custard tarts with freeze-dried raspberries, mini macarons, profiteroles, Pina Colada jellies, chocolate and salted caramel truffle cubes

Spring Summer buffet menu *continued*

About our food

All our meat is from Pipers Farm www.pipersfarm.com whose philosophy is to grow healthy animals with a strong natural immunity. They grow contented animals slowly, in small groups, with minimum stress using medication when it is absolutely necessary. The end result is meat of the highest quality. All our milk is Organic and all our eggs are British free range. Our bread comes in daily from The Bread Factory. "Yes Chef" supply us with fresh fruit and vegetables and we champion British produce where possible.

Terms & conditions

The quoted invoice price shall be payable no later than 7 days prior to the event. Pink Food Ltd will take this payment as the official agreement between Pink Food Ltd and the client. Final numbers of guests must be confirmed no less than ten days before the event and cannot be reduced within seven days of the event. Any extras consumed at the event need to be settled on the day by debit or credit card.
