

Spring Summer Buffet

Canapés

(Please choose four)

Grape, tomato and bococinni skewers with red pesto dressing

Antipasti skewers with artichoke, pepper, Pecorino, Serrano and baby basil

Crostini with whipped goat's curd, beetroot powder and baby basil (V)

Heritage tomato tartlette with goat's curd pesto dressing

Cornish crab tartlette with sorrel mayonnaise

Crostini of smoked salmon mouse, avocado puree, togarashi sprinkle and micro herbs

Buckwheat blini with smoked salmon, cream cheese, horseradish and chives

Canapé sushi selection

Hot smoked salmon and smoked haddock fishcakes with tartare dressing

Sticky chorizo sausages

Roasted Merguez sausages with harrissa and yoghurt

Chilli prawn 'ping pong' balls

Mini three cheese and chive and Tomberry tartlettes (V)

Ciabatta crisps with chicken liver parfait, chutney and micro celery

Beef tartare spoons with baby pickle and baby cress

Starters

(Served on the table please make one choice)

Roasted beetroot with whipped feta salad, tiny croutons, baby beet leaves and a balsamic dressing (V)

Heritage tomato salad with bococinni, pesto dressing and micro basil and ciabatta crisp (V)

Poached and smoked Severn and Wye salmon salad with creme fraiche, cucumber, dill and edible flowers

Cornish crab cocktail with Hass avocado mousse, whipped brown crabmeat, micro herbs and crostini

English pea mousse topped with shredded ham hock, fresh pea salad and mint salad and crackling grissini

Spring Summer Buffet *continued*

Buffet mains

(Please choose four)

Green herb, quinoa and feta frittata (V)

Roasted cauliflower, Israeli couscous, Feta, summer herbs, harrissa and sundried tomato pesto (V)

Roasted summer squash and red onion salad with English goat's cheese, English 'Parma' and micro rocket

Severn and Wye salmon 'Nicoise' with black olives, fine green beans and Dijon vinaigrette

Charchertie platter with selection of smoked and cured meats, olives and pickles

Selection of poached, smoked and cured fish with caper berries, lemon wedges and mayonnaise

English gem salad with hot smoked salmon, crushed Hass avocado, Marie Rose dressing

Cured beef with rocket leaves, Parmesan shavings and extra virgin olive oil

Flaked ham hock salad with baby gem leaves and an English mustard dressing

Roasted chicken breast rocket, tomato, olive and caper dressing, micro leaves

Salad of rare seared Pipers Farm sirloin of beef with classic salsa verde

Salads and sides

(Please choose three)

English baby gem with Caesar dressing and Parmesan shavings

Summer "slaw" with summer cabbage, red cabbage, spring onion, harrissa and mayonnaise

Puy lentil salad and quinoa salad with, parley, lemon, chilli and extra virgin rapeseed oil

Classic new potato and summer herb salad

Peppery leaf salad with micro herbs and edible flowers

Heritage tomato salad and IOW salad, black sea salt, baby basil and extra virgin olive oil

Desserts

(Served on the table please make one choice)

De-constructed lemon meringue pie

Pimms Jelly and custard with English berries and shortbread biscuits

Lemon Crunch with English raspberries, vanilla marscapone and baby meringue kisses

Cappuccino mousse with truffled 'sugar cubes'

English strawberry and white chocolate mousse

Spring Summer Buffet *continued*

About our food

Our food is made in-house by our team of chefs.

All our meat is from Pipers Farm www.pipersfarm.com whose philosophy is to grow healthy happy animals with the highest of welfare standards. The end result is meat of the best quality.

All our milk is Organic and all our eggs our 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.
