



HOT AND COLD BUFFET

MAIN DISHES – HOT

Vincisgrassi – an Italian pasta dish with layers of Parma ham and mushroom sauce, lasagne and Parmesan
(vegetarian option without ham)

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Mediterranean pork casserole cooked in red wine with roasted Mediterranean vegetables (vegetarian option
with beans and olives)

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Lamb and aubergine curry made with a selection of fresh spices and finished with coconut, cream and fresh
coriander (other curries including vegetarian available)

*

Venison casseroled with wild mushrooms and bilberries

*

Chilli beef with avocado salsa and sour cream (vegetarian option with roasted vegetables)

*

Braised lamb shoulder or marinated chicken with chorizo, cannellini bean and cherry tomato casserole

*

Chicken breast fillets with a Mediterranean style sauce of roast peppers, spring onions, garlic, sun-dried
tomatoes, cherry tomatoes, white wine, basil and olives

*

Thai Chicken curry cooked with onions, garlic, freshly roasted and ground spices and coconut milk
(vegetarian Thai curry option)

*

Seafood cooked in a sauce made from fresh tomatoes, onions, garlic, white wine, fresh basil and parsley and
garnished with king prawns *

*

Hot roast beef rump with horseradish and mustard

*

Salmon en croute with leeks and spinach

*

Wild mushroom risotto with fresh herbs and freshly grated Parmesan

*

Paella with chicken, chorizo, slow roast pork belly, vine tomato, sherry, peppers, peas, thyme, paprika,
prawns

**HOT AND COLD BUFFET****MAIN DISHES – COLD**

Rare roast fillet of beef with creamed horseradish and mustards (*please ask for quote, price will depend on overall choice*)

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Platter of locally smoked chicken and duck from the Black Mountain Smokery with home-made spicy redcurrant sauce*

*

Salmon poached with white wine and fresh herbs and dressed with fresh vegetables, salads, lemons and prawns or dressed sides of local oak roast salmon

*

Platter of cold meats (beef, ham and chicken or turkey)

*

Home-cooked honey and mustard roast gammon

*

Home-made tart (e.g. caramelised red onion and Parmesan; asparagus and cream cheese; spinach, goat's cheese and pinenut; smoked bacon, onion and cheddar)

*

Local Charcuterie from Trealy Farm

MAIN DISHES – BARBECUE

Slow cooked shoulder of pork with white wine, sweet red onions, garlic and garden herbs

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Butterflied leg of lamb marinated in garlic, rosemary, olive oil and sea salt

*

Slow cooked Persian spiced perfumed lamb shoulder

*

Whole salmon stuffed with fresh lemon and garden herbs, wrapped in a foil parcel

*

Home made burgers using Llanbedr beef – plain, spicy or herby

*

Cashell's amazing home-made sausages (variety of flavours)

*

Chicken thighs marinated with lemon, thyme, garlic, rosemary and olive oil

*

Sticky hoisin, ginger, garlic and honey pork ribs

*

For vegetarians – halloumi and Mediterranean vegetable skewers, home-made falafels, stuffed mushrooms with parsley, garlic butter and cashews



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MAIN DISHES – SALADS

Salad nicoise with locally oak roast salmon, free range egg, green beans, olives, anchovies dressed with olive oil and fresh lemon

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King prawns marinated in ginger, chilli, lime, coriander, with mango, paw paw, avocado, rocket and shredded basil

*

Locally smoked chicken Caesar salad with crisp ciabatta croutons, Parmesan and warm smoked bacon (vegetarian Caesar salad option)

*

Thinly sliced rare herbed beef with roasted peppers, roasted red onions, vine tomatoes, rocket, dressed with olive oil and balsamic vinegar and sprinkled with Parmesan shavings

*

Parma ham, cherry vine tomato, mozzarella and basil salad drizzled with extra virgin olive oil

*

Locally smoked duck with watercress and spinach, citrus fruits, spring onion and toasted cashews with an oriental style dressing

**HOT AND COLD BUFFET****SALADS and HOT ACCOMPANIEMENTS.**

Hot new potatoes with fresh mint or crushed with butter, chives and mint

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Hot rice

*

Warm potato salad with frizzled chorizo sausage, red onions, sun-dried tomatoes and egg with a garlic, chilli and grainy mustard dressing

*

Pasta salad with tomatoes, roast peppers, courgettes, aubergines and red onions; olives and fresh basil in a pesto dressing

*

Baby leaf salad with hot herbed feta and thinly sliced pear, radish and courgette in herb vinaigrette with scattering of toasted pine nuts

*

Baby spinach and rocket leaf salad with smoked bacon, croutons and Parmesan in a Caesar style dressing

*

Rocket, watercress and baby spinach leaves with feta, asparagus and thinly sliced fennel dressed with olive oil and balsamic glaze

*

Mixed leaf salad with olive oil and balsamic vinegar

*

Salad of mixed tomatoes, strips of char-grilled green peppers, olives, ciabatta croutons in a spicy dressing with fresh coriander

*

Greek salad with vine tomatoes, cucumber, red onion, feta cheese, olives, good olive oil and fresh mint

*

New potato salad with sour cream and chives

*

Wild rice and basmati rice with seasoned artichokes and wild mushrooms in a lemon and parsley vinaigrette

*

Cous cous with roast Mediterranean vegetables and harissa style dressing

*

Tomato, mozzarella and basil salad drizzled with olive oil and sprinkled with Maldon sea salt

*

Waldorf salad (celery, apple, walnuts and sultanas with lemon flavoured mayonnaise)

*

Fennel, cucumber and avocado salad in a dill and lemon dressing

*

Summer bean salad with broad beans, fine green beans, peas, baby courgettes, spring onion dressed with lemon mint vinaigrette

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Coleslaw



HOT AND COLD BUFFET

DESSERTS

Chocolate roulade filled with chocolate brandy ganache and whipped cream (gluten/wheat free)

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Banoffi pie

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Summer fruits in Pimms jelly served with vanilla mascarpone cream

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Summer pudding served with crème fraiche

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Traditional sherry trifle with raspberries, strawberries and bananas

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Strawberries and cream

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Tiramisu

*

Sticky toffee pudding with pecan fudge sauce served with cream

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Pavlova (with available fruit eg. summer fruit or passion fruit, banana, roasted fig and lavender)

*

Hazelnut meringue filled with cream and raspberries

*

Cheesecake (Apricot, strawberry, bilberry, passion fruit and mango, Italian baked orange and ammeretti, baked lemon and ginger)

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Italian chocolate and ammeretti loaf with apricots and almonds

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Brioche and vanilla bread and butter pudding served with cream

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Chocolate bread and butter pudding served with cream

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Vanilla pannacotta with summer fruits

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Exotic fresh fruit salad served with cream

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Traditional fruit crumble served with cream, ice cream or custard

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Tarte au citron

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Warm treacle tart served with thick cream

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Contact us for prices