

Hot Canapes

Chicken & Leek Pies

Chicken and sautéed leeks in tarragon and white wine sauce in herb pastry tartlet garnished with micro rock chives

Fish, Chips and Peas

A cone of tempura cod, matchstick fries, pea and mint puree garnished with a caperberry

Colston Basset Fondue

Creamy dish of warm Colston Basset Veloute, served with homemade bread sticks

Baked Camembert

Mini baked camembert, served with sour dough croutons

Cheese Burgers

Mini homemade beef pates topped with manchego cheese, beetroot ketchup, in a tiny brioche bun

Baked Pesto Jackets

Baked new potato topped and hollowed out and filled with sage pesto

Goats Cheese Tartlet

Parmesan pastry tartlet filled with red onion marmalade and topped with a slice of brûléed artisan goats' cheese and a sage leaf crisp

Beef Fillet skewer

Marinated fillet of beef skewer cooked on a chargrill and served with a béarnaise

Salmon Fish Cakes

Little lemon and salmon fishcakes in crisp panko bread crumb topped with caperberry mayonnaise and lemon balm

Homemade Pork Sausages

Mini homemade chipolatas in a redcurrant and rosemary glaze served with a creamy mash potato dip

Sweet Potato Veloute

With harissa crème fraiche & micro coriander

Lincolnshire Poacher Rarebit

Little breakfast muffins topped with local ale and Lincolnshire Poacher rarebit with cured cherry tomatoes

Sweet Potato & Chickpea Dahl

Served on a homemade nigella seed flat bread and topped with raita & micro coriander

Spicy Lamb Parcels

Slow cooked shoulder of lamb in Moroccan spices wrapped in crisp filo pastry, served with harissa crème fraiche dip

Cottage Pies

Blade of beef and ox cheek slow cooked and bound in rich gravy in herb pastry topped with cheddar mash potato

Pan Seared King Scallops

Served with cauliflower and white chocolate purée and a black pudding crumb

Chicken Skewers

Marinated in chilli, lime and soy sauce served with a peanut satay dip

Crouque Monsieur Bonbon

Deep fried ham hock and Lincolnshire Poacher cheese bound in creamy béchamel and panéed in panko breadcrumbs served in tomato chutney.

Thai Style Crab Fishcake

Served with a light dipping emulsion of sesame oil, honey, chilli, lime juice and soy

Lamb Skewers

Lamb shoulder marinated in elderflower, honey, garlic and lemon served with pea, lemon and mint crème fraiche

Mini Pizza

With roquefort, prosciutto ham and grilled artichoke hearts on homemade pizza dough

Pulled Pork Collar

On black pudding topped with lemon and sage pesto and served on a sough dough crouton

Apple Pancake stack

Pulled pork coated in maple syrup sitting on two mini bramley apple pancakes

Pan Fried Fillet of Sea Bass

Pan Fried Sea Bass on wilted spinach with saffron hollandaise

Pea Falafel

Flaked smoked haddock on pea falafel and topped with a lightly curried crème fraiche

Beef Wellington

Bite sized piece of medium rare fillet of beef and chicken parfait on all butter puff pastry crouton topped with porcini and truffle hollandaise

Salt Beef Sandwich

Cured & slow cooked brisket of beef, topped with melted manchego on a bed of sauerkraut, topped with dijonnaise and served on a sourdough crouton

Colston Bassett and Wild Mushroom Tartlet

Sauteéd wild mushrooms, colston bassett stilton topped with micro chervil in a parmesan tartlet

Zucchini and Halloumi Fritter

Topped with red pepper and edamame salsa topped with matcha and fresh mint yoghurt

Goats Cheese Fritter

Topped with red pepper salsa and a tarragon gel

Cajun Squid Skewers

Served with saffron aioli

Blackened Salmon

Served on homemade nigella seed flatbread, coriander and lime yoghurt

Deep Fried Saffron and Chorizo Balls

Served on a skewer with a lime yogurt

Devils on Horseback

Soft Prunes filled with Roquefort cheese, wrapped in crisp pancetta on a brown bread crouton

Quail Scotch Egg

Runny quails egg surrounded in homemade sausage meat and coated in crisp panko bread crumb with beetroot ketchup served on a brioche crouton

Tempura King Prawn on Baby Vegetables

Served with lemon aioli

Hot Vegan & Gluten Free Canapes

Baked Potato Gnocchi

A butternut squash puree topped with a dairy free pesto

Polenta Crostini

Wild mushroom fricassee, wilted rocket & truffle oil

Baked Baby Pimento

Filled with finely chopped ratatouille and topped with a salted hazelnut brittle

Pea Falafel

With roast garlic purée, lemon crushed peas, edamame beans and micro lemon balm

Thai Vegan 'Crab' Cakes

Thai style vegan crab cakes made with palm hearts, bread crumbed, fried and topped with pineapple and chilli chutney

Cauliflower Pakoras

Crispy fried pakora with a chilli oil dip

Artichoke and Asparagus Arancini

Deep fried risotto balls with artichoke hearts, asparagus tips with a lemon and basil yogurt

Sweet Potato & Brambly Apple stack

Topped with a sage & medjool date houmous

Cold Canapes

Bloody Mary

Vodka infused tomato essence, red pepper & chilli pearls, lime & celery salt, celery batons

Vegetarian Sushi

Sticky sushi rice, marinated vegetables wrapped in nori sea weed, wasabi emulsion, pickled ginger, garnished with shiso leaf

Corn Cakes with Japanese Style Chicken

Wasabi chicken on little corn cake fritters with pickled ginger, purple basil

Black olive Scones

Little black olive scones topped with homemade guacamole, home cured cherry tomato and garnished with micro coriander

Ham Hock

Ham hock terrine, quarter disc with piccalilli served on a crispy brioche crouton, garnished with chervil

Beetroot Salmon Gravlax

Beetroot salmon gravlax, soured cream, served on a sourdough crouton, garnished with baby fennel

Beef Carpaccio

Beef carpaccio, ciabatta crouton with porcini & truffle mayo garnished with a parmesan shaving & baby chervil

Chicken Liver Parfait

Chicken liver parfait on a crispy brioche crouton with quince jelly and garnished with tahooon cress

Tomato & Basil Bruschetta

Tomato salsa served on a crispy bruschetta crouton garnished with homemade pesto & baby green basil

Hot Smoked Salmon Martini

Hot smoked salmon on a Perspex skewer, caperberry, dill & Absolut Citron

Marinated Mozzarella Stack

Marinated Bocconcini, fresh basil, cherry vine tomato and a black olive, served on a perspex skewer

Tuna Tartare

Tuna tartare with caperberries and shallot, lemon juice, lemon zest, served in a baby cucumber cup

Quail Eggs & Breakfast Radishes

Quail eggs & breakfast radishes served with a celery salt dip and baby watercress

Smoked Salmon Blinis

Ruffled smoked salmon served on a fluffy lemon blini, with soured cream and chive, garnished with lemon balm

Chilli & Coriander Prawns

Marinated chilli & coriander prawns served in a filo tart, garnished with refined lime zest

Mango & Chilli Puffs

Fresh mango & chilli salsa served in an open airy choux bun

Smoked Trout

Smoked trout served on a beetroot & potato rosti, horseradish cream, garnished with micro tarragon

Chicken Tikka

Creamy chicken tikka, served on a baby poppadom, garnished with lime zest & micro coriander

Prawn Cocktail Puff Pastry Bouchees

Mini puff pastry bouche filled with fresh water prawns in a sunblushed tomato mayo garnished with lemon balm

Chicken Caesar

Parmesan tartlet filled with white anchovy fillet, parmesan, garnished with a parma ham shard and topped with lemon balm

Crab Mille Feuille

Fresh crab meat in a lime mayo between thin layers of puff pastry, topped with a pineapple and chilli chutney, garnished with tarragon

Fresh Ricotta Toast

Fresh ricotta, home cured cherry vine tomato, with homemade pesto on a crispy ciabatta crouton garnished with baby green basil

Baby Pimentos

Baby Pimentos filled with bocconcini, sunblushed tomatoes & fresh basil, garnished with baby basil

Spinach & Wild Mushroom Roulade

Spinach & wild mushroom roulade served on a crispy round brown bread crouton

Parma Ham Eclairs

Fluffy éclair filled with pineapple & chilli chutney, rolled in parma ham

Duck Ham

Duck ham cured in juniper salt, ruffled onto a brioche crouton topped with a gin and tonic jelly and lime marmalade

Spicy Dahl Cake

Spicy dahl cake topped with avocado relish and garnished with micro coriander

Goats Cheese Cake

Oatcake base topped with a creamy goats cheese garnished with a drop of beetroot ketchup and topped with a sprig of micro tarragon

Little Lincolnshire Poacher Cheese Scones

Lincolnshire poacher cheese scones topped with a smoked sea trout mousse, garnished with flaked sea trout & micro lemon balm

Roast Red Pepper Wrap

Roasted red bell pepper, peeled and deseeded, filled and rolled with cream cheese & rocket

Vegan and Gluten Free Cold Canapes

Hendricks Gin and Tonic Gel

Served in a baby cucumber cup and garnished with micro lemon balm

Black Olive Scone

Little black olive scone, topped with homemade guacamole and topped with a home cured cherry vine tomato, garnished with baby red basil

Wild Mushroom Tartlet

Wild mushroom tartlet, soy cream cheese with truffle oil in a herb pastry tartlet garnished with micro chervil

Tomato & Basil Bruschetta

Tomato concasse and basil on a bruschetta crispy crouton topped with dairy free pesto and garnished with baby basil

Beetroot Cheesecake

Beetroot cheesecake made with soy cream cheese on an oatcake base, topped with a drop of beetroot ketchup garnished with micro tarragon

Butternut Squash Cups

Butternut squared hollowed out and filled with a dairy free lemon & sage pesto, garnished with micro lemon balm

Assiette of Baby Beetroot

Pickled candied beetroot, salt baked red beetroot & beetroot ketchup on a beetroot and chickpea rosti

Roast Red Pepper Wrap

Roast red bell pepper, peeled and deseeded rolled and filled with vegan cream cheese and rocket, served on a Perspex skewer

Cauliflower & Lemon Cous Cous

Cauliflower puree and lemon cous cous served on a fresh fig

Macadamia Nut and Jam on Toast

Macadamia nut butter with chilli jam on toast

Hot Buffet Menu Options

Marinated Leg of Lamb in Hay

Whole leg of lamb marinated in garlic, rosemary, olive oil and red wine, served on a bed of hay, carved at the buffet table for the guests – served with a Port & Rosemary Sauce

Hot Smoked Fillets of Salmon

Served on a bed of asparagus spears and minted peas, topped with lemon grass skewers of pan-fried prawns

Breast of Chicken with Mushrooms

Filled with wild and field mushrooms wrapped in Pancetta, sliced diagonally speared with rosemary on a bed of blanched spinach, drizzled with a reduced cream and chive sauce

Red Onion Tartlets

Little individual Parmesan tartlets filled with red onion marmalade, topped with grilled goats' cheese and speared with sprigs of fresh thyme

Thai Green Chicken Curry

Fragrant chicken curry made with our own Thai Paste and Coconut Milk

Thai Red Beef Curry

Made with our homemade Red Chilli paste, served with Jewelled Rice, very pretty Saffron rice with almonds, pistachios and dried fruits, carrots, onions, sugar and spices

Beef Goulash

Delicious dish of beef gently cooked with onions, garlic, crushed caraway, tomatoes and paprika, served with Soured Cream

Whole Gammon with Crunchy Nut Glaze

Whole joint of gammon cooked with a crunchy coating of sesame seeds, mustard seeds and almonds, baked with a honey and mustard glaze, served with redcurrant sauce

Aubergine and Spinach Bake (V)

A rich dish of sliced Aubergines with fresh spinach, in a hazelnut and tomato sauce topped with a cheese sauce and shaved Parmesan

Hot Smoked Sirloin of Beef

Home smoked whole joint served with an Irish Whisky and Mustard Sauce, accompanied by little Yorkshire Puddings filled with a Mushroom and Herb Stuffing

Braised Pheasant Casserole

Pheasant with sweet cured bacon slowly cooked in wine with a bouquet garni and mushrooms with homemade Parsnip crisps

Rolled Sirloin

Filled with garlic butter and herbs, served as a whole joint sliced at the buffet table

Spiced Lamb

Pieces of lamb cooked in almonds, yoghurt, coriander, cumin and various mixed spices, very fragrant

Red Onion Tarte Tatin (V)

Caramelised red onions with coriander set in double cream in deep rough puff pastry with shaved Parmesan

Breast of Chicken

Cooked in a cream and Dijon mustard sauce, garnished with fresh coriander and toasted almonds

Large Choux Rings (V)

Filled with baby vegetables, garnished with watercress, served on silver stands

Large Vol au Vents

Filled with garlic mushrooms or prawns in a creamy sauce

Traditional Steak and Kidney Pie

Cooked in a wild mushroom sauce topped with homemade rough puff pastry

Beef in Guinness

Strips of beef in a delicious, hearty Guinness gravy with whole shallots

Lamb en Daube

Fragrant dish of lamb marinated in red wine, cooked with black olives, peppers, thyme and oranges

Crunchy Fish Pie

Wonderful assortment of Sea Food including cod, prawns and salmon, in a white sauce with cream and fresh Parsley, topped with chunky potato scattered with Cheddar, grilled until crunchy.

Chicken and Leek Pie

Breast of chicken with leeks in a White sauce with a topping of sliced French bread, covered in bubbling cheese

Salmon en Croûte

Filletted salmon with a prawn and fresh spinach stuffing, wrapped in rich puff pastry, served with Hollandaise Sauce

Roquefort and Apple Strudel (V)

Crunchy filo strudel filled with goat's cheese, celery, leeks, walnuts, Roquefort cheese and Bramley apples, baked until golden brown

Chicken Provençal

Mediterranean dish of breast of chicken cooked with tomatoes and a black olive sauce

Salmon Filo Pie

Attractive layered pie made with poached salmon, fresh asparagus and watercress covered with rosettes of filo pastry served with a Dill Sauce

Beef en Croûte

A fillet of beef covered in puréed mushrooms, wrapped in rough puff pastry

Spiced Boned Turkey

Succulent whole turkey with a stuffing of apricots, cranberries, cashew nuts and onions, rolled in coarsely ground peppercorns and coriander seeds roasted and carved at the buffet table

Roast Loin of Pork

Joint of pork with a stuffing of eating apples, stem ginger and fresh orange, roasted in cider with crispy crackling, carved and eaten with a roast apple sauce made with cooking apples, rum, sugar and cinnamon

Boeuf Bourguignon

Strips of beef in a red wine sauce, cooked with mushrooms, herbs and shallots, served on a Shortcrust Pastry Tart, decorated with Crème Fraiche and flat leaf Parsley

Homemade Mushroom Tart (V)

Large oblong puff pastry tart with an assortment of mushrooms flavoured with garlic butter and fresh parsley baked until the pastry is golden and the mushrooms sizzling

Loin of Pork With Cranberry and Port Sauce

Delicious combination of salty, crunchy crackling with Roasted Oranges, Prunes and Apples in a rich sauce

Salmon Steaks Marinated in fresh Lime, Ginger and Soy

Marinated and cooked in the sauce, sprinkled with black pepper, served on a large platter garnished with Chives and Rosemary

Mixed Summer Pods

Petit pois, fine beans, sugar snaps, podded and unpodded broad beans in light mint butter

Spring Roasted Vegetables in Honey

Baby carrots, courgettes, leeks, celery and sweet potatoes, drizzled with olive oil and honey, oven baked with thyme and rosemary sprinkled with lemon pepper

Oven Roasted Baby Potatoes

Drizzled with olive oil and sprinkled with chopped chives and flaked sea salt

Cold Buffet Menu Options

Whole Poached Salmon

With cucumber scales, garnished with strawberries and quails eggs

Summer Chicken

Breast of chicken stuffed with sun blushed tomato, ricotta and spinach, wrapped in Pancetta and sliced diagonally on a tomato and red onion salsa, with pea shoots drizzled with herb oil

Whole Ham on the Bone

With a Dijon mustard and honey glaze, carved at the buffet table for the guests

Platter of Prawns

With peeled prawns, crevettes, langoustine and tiger tails, served on a large circular mirror, on a tiered Perspex stand with wedges of lime

Stuffed Red Peppers

Assorted beans and lentils with feta cheese and olives drizzled with herb oil

Chicken and Sun dried Tomato Salad

Mediterranean dish with an Oriental influence, of chicken breast with Prosciutto and sun dried tomatoes, with pine kernels, tossed in balsamic vinegar, mustard and oil, decorated with fresh Basil leaves

Whole Gammon with Crunchy Nut Glaze

Whole joint of gammon with a crunchy coating of sesame seeds, mustard seeds and almonds, baked with a honey and mustard glaze

Smoked Chicken with Nectarines

Layered salad with strips of smoked chicken breast and fresh Nectarines with Chicory in a Tarragon, soured cream and Cider Vinegar Dressing on a bed of egg noodles with chopped fresh herbs

Freshly Poached Salmon

Whole filleted salmon dressed with cucumber scales presented with head and tail, decorated with Quails eggs and served with homemade mayonnaise

Crisp Parma Ham, Melon and Avocado Salad

Ripe avocados with Ogen melon and crispy Parma ham, mingled with an olive oil and lemon zest dressing and scattered Parmesan shavings

Creamy Chicken Dijon

Breast of chicken poached in a cream and Dijon mustard sauce, sprinkled with toasted almonds, garnished with fresh coriander

Sirloin of Scottish Beef

Cooked medium rare, sliced and served with Horseradish Sauce

Coconut Mango Chicken

Colourful Jamaican dish of skinless chicken breasts with a delicious filling of finely chopped mango, coconut, a tiny bit of chilli and fresh coriander, seasoned and roasted in a coconut overcoat, served whole or sliced with a Lemon Ginger Cream

Smoked Beef

Home smoked sirloin of beef glazed with honey and ginger, served sliced on a platter with an Oriental Salad of snow peas, peppers, c chillies and cashews in a Thai dressing

Homemade Pork Pie

Large country pie of mouth-watering hot water crust pastry, bursting with fresh herbs and Pork set in a natural jelly

Ratatouille and Oregano Tart (V)

Large shortcrust pastry tart with a filling of aubergines, courgettes, peppers, tomatoes and fresh oregano topped with freshly shaved Parmesan, drizzled with oil, baked and sprinkled with oregano leaves

Deep Set French Tarts (V)

Various fillings set in double cream baked in rich shortcrust pastry - Creamy Leek: Smoked Salmon: Asparagus: Roquefort and Spring Onion

Turkey Caramelised in Honey

Boned and stuffed with sausage meat, fresh herbs and peppers, garnished with large tail feathers

Salmon Roulade

Filled with prawns in cream cheese with fresh dill, wrapped in fresh spinach leaves

Mediterranean Chicken Supremes

Wonderfully colourful dish of chicken breasts filled with ricotta cheese, fresh basil, pine nuts sun-dried tomatoes and fresh spinach, served in a Summer Tomato Sauce

Large Vol au Vent

Filled with peeled prawns in a tangy lemon mayonnaise, garnished with watercress and King Prawns

Salmon Fillets

Baked with herbs, served with a Watercress Sauce, garnished with watercress and King Prawns

Loin of Tuna

Roasted loin of tuna with a Lime and Coriander Crust, served with a Nicoise Salad

Seared Salmon Fillets with Asparagus

Caramelised fillets of salmon served on a large platter, with a Mustard and Lemon dressing, decorated with bunches of poached Asparagus

Stuffed Whole Summer Salmon

Whole salmon stuffed with summer vegetables and sun dried tomatoes, baked whole, and served on a bed of Chinese Leaves dressed with sour Cream and mint

Cucumber Mousse

A light ring mousse with shredded cucumber, fresh mint and chives, filled with watercress and prawns, garnished with jumbo prawns

Beetroot Jelly

Beautiful old-fashioned jelly made with English apples and beetroot, set in a red wine jelly garnished with watercress

Mediterranean Roast Vegetable Ring

Aubergines, courgettes, fennel and peppers roasted in olive oil and dry white wine set into a mould and filled with Bulgar wheat, feta cheese, olives and cucumber

Cherry Tomato Tarts

Colourful puff pastry tarts filled with whole cherry tomatoes, decorated with basil leaves

Italian Vegetable Skewers

Colourful Chargrilled Italian vegetables on long bamboo skewers

Filo Baskets

Filled with olives, feta and chillies a spicy Olive Oil dressing, with fresh Basil leaves

Pea and Cos Salad

Crispy Cos lettuce with fresh peas, shavings of Parmesan and garlic croutons

Trio of Tomatoes

Baked vine cherry tomatoes, garnished with basil leaves and drizzled with reduced balsamic vinegar dressing in the centre of the platter, then half cured thyme and garlic tomatoes surrounded with simple sliced plum tomatoes, sprinkled with chives and olive oil

Spaghetti Summer Coleslaw

Finely shredded cabbage, carrots, courgettes, spring onions and celeriac, tossed in a light mayonnaise, with black halved seedless grapes

Hot New Potatoes

Tossed in butter and parsley

Cold Puddings

Raspberry Soufflé

Delicate soufflé made with fresh raspberries, decorated with cream, raspberries and served with Mocha Shortbread Fingers

Brandy Profiteroles

Little choux buns filled with sweetened cream and brandy, drizzled with dark melted chocolate

Dark Chocolate Cheesecake

Rich chocolate cheesecake made with chocolate and almonds on a praline base, baked and served with a fresh bitter orange sauce and a citrus cream with Grand Marnier

Mocha Roulade

A sumptuous chocolate roulade with a slight coffee crunch, filled with dark chocolate and cream with Tia Maria, dusted with icing sugar

Crème Brûlée

Rich cream custard cooked with a vanilla pod, topped with caramelised sugar

Lemon and Lime Soufflé

A light tart soufflé made with fresh lemons and limes, decorated with seedless green grapes, limes and kiwi fruit

Light and Dark Chocolate Mousse

A swirly mousse made with white and bitter chocolate, decorated with cream and strawberries

Fresh Fruit Pavlova

Large meringue nest filled with fresh soft fruits and cream

Goey Chocolate Cake

Rich chocolate cake filled with cream, decorated with lots of dark chocolate rolls, strawberries and cream

Summer Pudding

A large pudding filled with a compote of summer fruits, garnished with fresh berries and mint

Tarte au Citron

Lemon tart, dusted with icing sugar, decorated with fresh fruits and mint leaves

Raspberry Roulade

Homemade sponge roulade filled with fresh raspberries and thick double cream, decorated with mint leaves

Ginger, Orange and Caramel Trifle

A stunning trifle filled with fresh oranges, topped with cream, pierced with shards of broken caramel

Fresh Strawberries

Locally grown strawberries (in season)

Roasted Peaches

With a Mascarpone Cream and sweetened almonds, served with homemade Gingerbread Biscuits

Banoffee Roulade

Meringue, filled with toffee, cream and bananas

Hot Puddings

Hot Sticky Apples

Dessert apples tossed in butter, Calvados and Muscavado sugar, delicious served with homemade Vanilla or Stem Ginger Ice Cream

Brownie Puddings with Dark Chocolate Sauce

Heavenly chocolate and Walnut puddings with a warm bitter chocolate sauce

Cherry and Almond Tart

Cherries set in an almond paste, served warm with cream

Apricot Frangipane Tart

Apricots and almonds in a tart, and this tart is served warm with crème fraiche

Bread and Butter Pudding with Whiskey

Bread and butter pudding made with Whiskey and served with thick cream

Treacle Tart

Old fashioned favourite, served warm with Vanilla Custard

Spiced Winter Crumble

Traditional crumble with winter fruits baked in cinnamon and nutmeg with a crumble topping - with Homemade Cinnamon Ice Cream

Cheese Board

To be eaten as part of the pudding selection if required

Colston Basset Stilton, Somerset Brie, Lincolnshire Poacher

Garnished with seedless grapes and bay leaves

Curled Celery, Rosemary nuts, Parmesan Cheese Straws

served in fluted vases

Bowls of Butter**Cheese Biscuits & Selection of breads including Sweet Walnut Bread**