CLASSIC BUFFET MENU OPTIONS

Please Note: Tick the Boxes on the Side of the Dish to Mark Your Selection

Starters - Select 1 Option

Traditional Caesar Salad with Crispy Pancetta, Herb Croutons, Boiled Eggs, Anchovies, Creamy Caesar Dressing and Parmesan Shards
Roasted Chickpea Salad with Avocado and Fresh Chili, tossed with Tomato, Red Onion, Fresh Coriander and Grilled Corn Served with a Marinaded Grilled Chicken Skewer
Tuna Nicoise Salad: Crisp French Beans, Sautéed Baby Potatoes, Boiled Egg, Kalamata Olives, Cherry Tomatoes with a Creamy Anchovy Dressing
Sriracha Sticky Chicken Wings on A Bed of Rice Noodles with Coriander, Bean Sprouts, Julienne Carrots and Fresh Basil Leaves
Tapas Platter Consisting of Fried Halloumi, Olive Tapenade, Hummus, Roasted Aubergine and Baby Marrow Served with a Cumin and Coriander Toasted Flatbread
Cheese, Sweetcorn and Chilli Rolls Plated with Turmeric Potato Pastry Triangles and Spinach Chilli Bites with a Sweetcorn Dipper
Individually Shelled Prawn Nested Between Layers of Iceberg Chiffonade, Tomato and Paprika Aioli, Cucumber Ribbons topped with Mango Caviar
Korean Inspired Chicken Gyro Served with Egg Ribbon Fried Rice and a Spicy Coconut Infused Dipper
Moroccan Lamb Kofta Accompanied by Stewed Fruits and Minted Cous-Cous Dressed in Arabic Sumac Yoghurt
Summer Caprese Kebabs with Exotic Mushrooms
Mexican Toastadas Filled with Fiery Beef Chili, Spiced Guacamole and topped with Set Soured Cream

Red Meats - Select 2 Options

Sliced Rump topped with Cream Cheese and Avocado Puree
Homemade Beef Mince Meatloaf with Roasted Paprika and Feta Crumble
Charred Lamb Cubes Steeped in Coconut Cream and Thai Yellow Curry

White Meats - Select 2 Options

Scorched Chicken Breast Napped with a Rich Vindaloo Sauce
Peri-Peri Glazed Chicken Thighs topped with a Chilli Cream
Creamy Fish and Pea Pie topped with Lyonaise Potatoes

Vegetarian - Can Substitute for any Other Dish

Butternut, Creamy Spinach and Filo Pastry Layers
Seasonal Vegetable Lasagne

From the Garden - Select 2 Options

Grilled Baby Butternut Finished with Thyme and Crumbled Parmesan
Sautéed Cherry Tomato, Basil and Roquette Penne Pasta
Tender Stem Broccoli topped with Grated Eggs and Ciabatta Crumbs
Blanched French Beans and Sticky Red Onions
Broad Bean and Baby Potato Curry
Creamy Chilli and Cheese Cauliflower
Spinach, Feta and Roasted Tomato Layered Lasagne
Creamy Spinach, Tomato and Beans
Sundried Tomato, Kale Pesto and Bow Tie Pasta

Potatoes and Rice - Select 2 Options

Flash Fried Rice flavoured with Scallions and Pickled Garlic
Sweet Potato Mash topped with Cracked Pecans and Honey
Spinach and Tomato Fried Rice
New Potatoes Sautéed in Mustard and Creamed Coconut
Turmeric and Cumin Spiced Basmati
Jacket Potatoes Accompanied by Spiced Sour Cream or Herbed Butter
Chunky Roasted Potatoes Dipped in Rosemary Butter
Mashed Potatoes Fused with Nutmeg and Chives
Potato Dauphinoise
**Buffet Dessert** - Select 2 Options

- **Summer Berry Cheesecake**
  - Fresh Summer Berry Cheesecake topped with Macerated Strawberry and Coconut Tuille
- **Chai Panna Cotta**
  - Italian Panna Cotta Steeped with a Chai Latte and Chocolate Rossini Wafer Curl
- **Marble Madeira**
- **Chai Panna Cotta**
  - Marbled Chocolate Madeira Cake served with Spiced Port Cream
- **Choux Pastry**
  - Choux Pastry Filled with a Honey and Vanilla Cream Dipped in Glossy Chocolate
- **Summer Stacks**
  - Summer Fruit Pavlova Stacks on a Fresh Lemon Curd Smear
- **Raspberry Fudgy Brownies**
- **Summer Stacks**
  - Fudge Brownies topped with Stock Raspberry Syrup and Vanilla Ice Cream with Candied Petals
- **Glossy Profiteroles**
  - Seriously Good Banoffee Pie
  - Banoffee Pie Layered with Caramel, Banana and Mascarpone Cheese Finished with Shaved Swiss Toblerone
- **Black Forest and Cherries**
  - Black Forest Cake Stacks with Homemade Cherry Pie Filling
DELUXE BIRTHDAY BUFFET MENU OPTIONS
Please Note: Tick the Boxes on the Side of the Dish to Mark Your Selection

Starters - Select 2 Options
Traditional Caesar Salad with Crispy Pancetta, Herb Croutons, Boiled Eggs, Anchovies, Creamy Caesar Dressing and Parmesan Shards
Roasted Chickpea Salad with Avocado and Fresh Chilli, tossed with Tomato, Red Onion, Fresh Coriander and Grilled Corn Served with a Marinated Grilled Chicken Skewer
- Tuna Nicoise Salad: Crisp French Beans, Sautéed Baby Potatoes, Boiled Egg, Kalamata Olives, Cherry Tomatoes with a Creamy Anchovy Dressing
- Siracha Sticky Chicken Wings on a Bed of Rice Noodles with Coriander, Bean Sprouts, Julienne Carrots and Fresh Basil Leaves
- Tapas Platter Consisting of Fried Halloumi, Olive Tapenade, Hummus, Roasted Aubergine and Baby Marrow Served with a Cumin and Coriander Toasted Flatbread
- Cheese, Sweetcorn and Chili Rolls Plated with Turmeric Potato Pastry Triangles and Spinach Chili Bites with a Sweetcorn Dipper
- Individually Shelled Prawns Nestled Between Layers of Iceberg Chiffonade, Tomato and Paprika Aioli, Cucumber Ribbons topped with Mango Caviar
- Korean Inspired Chicken Gyro served with Egg Ribbon Fried Rice and a Spicy Coconut Infused Dipper
- Moroccan Lamb Kofta Accompanied by Stewed Fruits and Minted Cous-Cous Dressed in Arabic Sumac Yoghurt
- Summer Caprese Kebabs of Natural Mozzarella, Plum Tomato, Basil, Watermelon and Spanspek Nesting on Top of Crisp Dressed Salad Leaves
- Arancini Balls Stuffed with Exotic Mushrooms and Matured Cheddar Circled by a Roasted Pepper and Tomato Cremeux
- Mexican Tostadas Filled with Fiery Beef Chili, Spiced Guacamole and topped with Set Sour Cream

Red Meats - Select 2 Options
- Sirloin Steak Marinated in White Wine, Paprika and Bay Leaves
- Lamb Shoulder Cuts Basted in a Minted Homemade BBQ Glaze
- Braised Beef Riblets Soaked in Blended Herbs and Paprika
- Grilled Rump Steaks Fired with Chimichurri

White Meats - Select 2 Options
- Bang-Bang Chicken Thighs Coated in Sticky Sumac Glaze
- Pork Riblets Marinated in Coke and Castle Then Fired on Our Grill
- Seafood Paella, a Medley of Seafood in a Fragrant Spiced Infused Rice

Vegetarian - Can Substitute for any Other Dish
- Mediterranean Vegetables Flashed with White Wine and Tomatoes
- Asian Inspired Exotic Stir-Fried Vegetables and Egg Noodles

From the Garden - Select 2 Options
- Grilled Baby Butternut Finished with Thyme and Crumbed Parmesan
- Sautéed Cherry Tomato, Basil and Roquette Penne Pasta
- Tender Stem Broccoli topped with Grated Eggs and Ciabatta Crumbs
- Blanched French Beans and Sticky Red Onions
- Broad Bean and Baby Potato Curry
- Creamy Chilli and Cheese Cauliflower
- Spinach, Feta and Roasted Tomato Layered Lasagne
- Creamy Spinach, Tomato and Beans
- Sundried Tomato, Kale Pesto and Bow Tie Pasta

Potatoes and Rice - Select 2 Options
- Flash Fried Rice Flavoured with Scallions and Pickled Garlic
- Sweet Potato Mash topped with Cracked Pecans and Honey
- Spinach and Tomato Fried Rice
- New Potatoes Sautéed in Mustard and Creamed Coconut
- Turmeric and Cumin Spiced Basmati
- Jacket Potatoes Accompanied by Spiced Sour Cream or Herbed Butter
- Chunky Roasted Potatoes Dipped in Rosemary Butter
- Mashed Potatoes Fused with Nutmeg and Chives
- Potato Dauphinoise
Buffet Dessert - Select 2 Options

Summer Berry Cheesecake
- Fresh Summer Berry Cheesecake topped with Macerated Strawberry and Coconut Tuille
- Chai Panna Cotta
- Italian Panna Cotta Steeped with a Chai Latte and Chocolate Rossini Wafer Curl
- Madeira Marble
- Marbled Chocolate Madeira Cake served with Spiced Port Cream
- Choux Pastry Filled with a Honey and Vanilla Cream Dipped in Glossy Chocolate
- Summer Stacks
- Summer Fruit Pavlova Stacks on a Fresh Lemon Curd Smear
- Raspberry Fudgy Brownies
- Fudge Brownies topped with Stock Raspberry Syrup and Vanilla Ice Cream with Candied Petals
- Seriously Good Banoffee Pie
- Banoffee Pie Layered with Caramel, Banana and Mascarpone Cheese Finished with Shaved Swiss Toblerone
- Black Forest and Cherries
- Black Forest Cake Stacks with Homemade Cherry Pie Filling
Premium Birthday Buffet Menu Options

Please Note: Tick the Boxes on the Side of the Dish to Mark Your Selection

Starters - Select 3 Option
- Traditional Caesar Salad with Crispy Pancetta, Herb Croutons, Boiled Eggs, Anchovies, Creamy Caesar Dressing and Parmesan Shards
- Roasted Chickpea Salad with Avocado and Fresh Chilli, tossed with Tomato, Red Onion, Fresh Coriander and Grilled Corn
- Served with a Marinated Grilled Chicken Skewer
- Tuna Nicoise Salad: Crisp French Beans, Sautéed Baby Potatoes, Boiled Egg, Kalamata Olives, Cherry Tomatoes with a Creamy Anchovy Dressing
- Siracha Sticky Chicken Wings on a Bed of Rice Noodles with Coriander, Bean Sprouts, Julienne Carrots and Fresh Basil Leaves
- Tapas Platter Consisting of Fried Halloumi, Olive Tapenade, Hummus, Roasted Aubergine and Baby Marrow served with a Cumin and Coriander Toasted Flatbread
- Cheese, Sweetcorn and Chilli Rolls Plated with Turmeric Potato Pastry Triangles and Spinach Chilli Bites with a Sweetcorn Dipper
- Individually Shelled Prawn Nestled Between Layers of Iceberg Chiffonade, Tomato and Paprika Aioli, Cucumber Ribbons topped with Mango Caviar
- Korean Inspired Chicken Gyro Served with Egg Ribbon Fried Rice and a Spicy Coconut Infused Dipper
- Moroccan Lamb Kofta Accompanied by Stewed Fruits and Minted Cous-Cous Dressed in Arabic Sumac Yoghurt
- Summer Caprese Kebabs of Natural Mozzarella, Plum Tomato, Basil, Watermelon and Spanspek Nesting on Top of Crisp Dressed Salad Leaves
- Arancini Balls Stuffed with Exotic Mushrooms and Matured Cheddar Circled by a Roasted Pepper and Tomato Cremeux
- Mexican Tostadas Filled with Fiery Beef Chili, Spiced Guacamole and topped with Set Soured Cream

Buffet Main Course - Select 3 Options
- Beef Fillet topped with Red Onion and Strawberry Marmalade
- 48 Hour Marinated Lamb Leg, Pot Roasted with Cayenne Pepper, Garlic, Thyme and Parsley
- Pulled Oxtail and Roasted Vegetables topped with Flaky Pastry
- Stripped Beef Fillet tossed in Olive Oil, Parsley, Pink Peppercorns and Flamed in Brandy
- Prime Lamb Cutlets with Olives, Feta and Scorched Tomatoes

White Meats - Select 2 Options
- Slow Braised Pork Fillet in Apple Cider, Cinnamon and Orange Peel
- Charred Chili, Lime and Ginger Stem Chicken Breasts
- Chefs Authentic Durban Styled Butter Chicken and Sambals
- Pan Seared Hake Fillets topped with Mussels and Lemon Velouté
- Poached Line Fish with Lemongrass and Dill Yoghurt

Vegetarian - Can Substitute for any Other Dish
- Creamy Broccoli and Black Mushrooms Sautéed in Garlic and Herbs Drenched in Double Cream and Bow Tie Pasta
- Vegetable Wellington Filled with Aubergine Chunks and a Mushroom Duxelle

From the Garden - Select 2 Options
- Grilled Baby Butternut Finished with Thyme and Crumbed Parmesan
- Sautéed Cherry Tomato, Basil and Roquette Penne Pasta
- Tender Stem Broccoli topped with Grated Eggs and Ciabatta Crumbs
- Blanched French Beans and Sticky Red Onions
- Broad Bean and Baby Potato Curry
- Creamy Chilli and Cheese Cauliflower
- Spinach, Feta and Roasted Tomato Layered Lasagne
- Creamy Spinach, Tomato and Beans
- Sundried Tomato, Kale Pesto and Bow Tie Pasta
**Potatoes and Rice - Select 2 Options**
- Flash Fried Rice flavoured with Scallions and Pickled Garlic
- Sweet Potato Mash topped with Cracked Pecans and Honey
- Spinach and Tomato Fried Rice
- New Potatoes Sautéed in Mustard and Creamed Coconut
- Turmeric and Cumin Spiced Basmati
- Jacket Potatoes Accompanied by Spiced Sour Cream or Herbed Butter
- Chunky Roasted Potatoes Dipped in Rosemary Butter
- Mashed Potatoes Fused with Nutmeg and Chives
- Potato Dauphinoise

**Buffet Dessert - Select 4 Options**
- Summer Berry Cheesecake
  - *Fresh Summer Berry Cheesecake topped with Macerated Strawberry and Coconut Tuille*
- Chai Panna Cotta
  - *Italian Panna Cotta Steeped with a Chai Latte and Chocolate Rossini Wafer Curl*
- Madeira Marble
  - *Marbled Chocolate Madeira Cake served with Spiced Port Cream*
- Glossy Profiteroles
  - *Choux Pastry Filled with a Honey and Vanilla Cream Dipped in Glossy Chocolate*
- Summer Stacks
  - *Summer Fruit Pavlova Stacks on a Fresh Lemon Curd Smear*
- Raspberry Fudgy Brownies
  - *Fudge Brownies topped with Stock Raspberry Syrup and Vanilla Ice Cream with Candied Petals*
- Seriously Good Banoffee Pie
  - *Banoffee Pie Layered with Caramel, Banana and Mascarpone Cheese Finished with Shaved Swiss Toblerone*
- Black Forest and Cherries
  - *Black Forest Cake Stacks with Homemade Cherry Pie Filling*