

## **pick and mix selection**

### *Canapés*

(minimum of 30 of each type)

Smoked Salmon Blinis with Cream Cheese and Dill

Honey & Ginger Prawn Tartlets

Crispy Hoi Sin Duck Pancakes

Mini Yorkshires Puddings stuffed with Rare Roast Beef & Horseradish Cream

Mini Toads in the Hole with Cumberland Cocktail Sausage and English Mustard

Stilton and Port jelly on wholemeal crouton

Filo Tarts with roast turkey and cranberry

*Bruschetta with various toppings*

Cocktail Blinis w cream cheese and fresh herbs, smoked salmon, Parma ham

*Hot Mint Pea Soup w pancetta (served in shot glass)*

*Hot Chestnut and Bacon Soup (served in shot glass)*

*Hot Butternut Squash Soup (served in shot glass)*

Mini Christmas cake in fondant icing

Hazelnut Meringue w butter cream

*Cocktail Mince Pies*

Cocktail Baklavas

## Dinner Party Starters

**Scottish Lightly Oak Smoked Salmon** served on a bed of local watercress and mixed green leaf; homemade lightly smoked trout mousse served with crème fraise and lime zest and freshly baked white French baguettes

**Parma, Mozzarella and fresh Basil Parcel – V** served on a bed of local watercress and mixed green leaf; served with crème fraise and lime zest and freshly baked white French baguettes

**Poached and Flaked Salmon Fillet** with Champagne Sauce, served on a bed of Milford baby salad leaves with raspberry vinaigrette dressing

**Steamed Queen Scallops** served with a ginger, soy and sesame dressing on fresh local Asparagus and freshly baked white French baguettes

**Homemade Venison Pate or Pâté de Campagne** with rocket salad and redcurrant dressing

**Poached Teriyaki Salmon fillet** served on a bed of Milford baby salad leaves with crème fraise and lime zest dressing

**Crispy Duck Salad** with a soy vinaigrette

**Homemade Pumpkin Soup** with crusty bread

## Dinner Party Mains

Individual or 6 Portion Beef Wellington

Individual or 6 Portion Salmon En Croute

Individual or 6 Portion Roasted Mediterranean Vegetable and Feta En Croute

Braised Lamb Shank with Red Wine Jus

## Dinner Party Desserts

Rich Chocolate Roulade Filled With Freshly Whipped Cream & Chocolate Ganache

Strawberry Meringue Roulade Filled With Freshly Whipped Cream & Fresh Strawberries

Tarte Au Citron

Treacle Tart

Hazelnut Meringue Gateaux

Traditional Apple Pie

Apple & Blackberry Pie

Rich Baked Cheesecake (Vanilla, Rum & Raisin, Lemon or Honey & Ginger)

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## **Buffet Party Mains (10 Portion Plus)**

### *Hot*

Moroccan Lamb Tagine  
Beef Chilli Con Carne  
Butter Chicken  
Lamb Saag  
Venison and Chestnut Casserole  
Bœuf Bourguignon  
Fisherman's Pie  
Mushroom Stroganoff  
Mediterranean Vegetable Lasagne

### *Cold*

Coronation Chicken  
Salmon En Croute  
Cold Meat Platters  
Quiche  
Poached and Dressed Side of Salmon  
Seafood Platters  
Roasted Mediterranean Vegetable and Feta En Croute

## **Buffet Party Salads**

Classic Green Salad  
Caesar Salad  
Waldorf Salad  
Tomato, Mozzarella, Black Olive & Basil Salad  
Greek Salad  
Potato Salad  
Classic Coleslaw  
Fruit & Nut Coleslaw

## **Buffet Party Desserts**

### **Pavlovas**

Large crisp meringue base, topped with cream, glazed or dusted fruits and individual meringue shells - Raspberry, Strawberry or Woodland Fruits

### **Fresh Fruit Cheesecake**

Strawberry, Raspberry, Blackcurrant, Blueberry, Mandarin, or Woodland Fruits.  
An 11" digestive biscuit base with a creamy Swiss cheesecake topping

### **Lemon Meringue Cheesecake**

Our creamy cheesecake mix with the addition of lemon zest and meringue pieces, topped with hand piped lemon curd.

### **Millionaire's Cheesecake**

Our creamy cheesecake mix blended with home-made toffee topped with feathered chocolate.

### **Apple Crumble Cheesecake**

Our creamy cheesecake mix flavoured with Irish Bramley apples, cinnamon, topped with apple preserve and crumble.

### **Chocolate Fudge Cake**

A deep moist 10" chocolate fudge cake, filled and topped with chocolate fudge icing.

### **Black Forest Gateau**

Three chocolate sponges steeped with Kirsch, sandwiching layers of black cherry preserve and cream, decorated with cream, black cherry preserve and chocolate decoration

### ***Profiteroles***

Large hand piped choux buns, filled by hand. Served drizzled with continental chocolate sauce  
Filled with fresh cream or with crème patisserie

### **Fresh Fruit Flan**

Crème patisserie topped with a colourful display of glazed fruits, usually to include pineapple, kiwi, strawberry, black grapes, mandarin - subject to season.

### **Banoffee Pie**

*Home made toffee, fresh sliced bananas and hand piped cream, topped with chocolate shavings.*

### **Tart Au Citron**

A sharp tangy lemon custard, topped with a cream curl, decorated with lemon zest and dusted with sweet snow.

### **Caramel Apple Betty**

Irish Bramley apples and toffee cubes blended together, topped with fresh breadcrumbs and soft brown sugar, steeped in melted butter and golden syrup, baked until golden brown – best served hot

### **Traditional Bread & Butter Pudding**

Sultanas, mixed peel and cinnamon sprinkled onto bread and butter, nestling in a rich creamy egg custard.  
Best served hot

**Sticky Toffee Pudding**

A moist creamy toffee flavoured sponge containing sticky dates topped with soft toffee – served hot