

Buffet Menus



Compton
Verney



Canapés Menu

Meat

Wafer Parma ham roast fig ciabatta
Smoked bacon and cherry tomato tartlet
Fillet of beef Yorkshire pudding
Asian duck spring roll and plum dipping sauce
Lamb hash harissa mayonnaise
Tandoori marinated chicken, fresh mint yoghurt
Pepper salt beef with piccalilli on rye
Sweet chilli chicken skewer and fresh coriander
Rillettes of duck with kumquat jam
Foie gras and raspberry meringues

Fish

Smoked salmon and brandy mousse
Japanese crab and seaweed tempura
Smoked halibut and horseradish parsley crostini
Prawn cocktail with sundried tomato mayonnaise

Vegetarian

Goats cheese cornetto with red pepper syrup
Asian spiced feta, marinated tomato
Potato scone with cream cheese colcannon
Wild mushroom and tarragon leek tartlet

Dessert

Tiramisu filled profiterole dipped in ground pistachio
Cocktail key lime pie
Assorted French macarons
Dark chocolate and raspberry délice
Cherry frangipane tartlet

Designed to be served during your drinks reception, and priced at £2.75 each.

We recommend a minimum of 3 canapés per person



Finger Buffet

A selection of sandwiches, wraps and rolls plus 8 items from the following selection - £27.00

A selection of sandwiches plus 6 items from the following selection - £21.00

All served with tea and coffee

Meat

Smokey BBQ glazed pork chipolatas with Worcestershire dipping sauce

Beef cottage pie in Yorkshire pudding

Chicken liver parfait on homemade rosemary bread with spiced tomato chutney

Asian lamb samosa with fresh mint raita

Wild mushroom and beef wellington in flaky pastry

Harissa flavoured lamb meatball and red pepper skewer

Thai beef salad in baby gem leaf and crisp noodles

Smoked ham and Taleggio cheese tartlet

Skewered sweet chilli chicken with black sesame seeds

Jerk spiced chicken bites with spring onion and sweetcorn relish

Hoisin flavoured duck spring roll and crisp fried leek

Chicken coated in poppy seed crust with wild rocket mayonnaise

Fish

Tempura calamari dusted with smoked paprika and rustic parsley mayonnaise

Tiger prawn tail with watermelon

Fire shrimp profiterole cocktail in tomato brandy sauce

Sesame crusted fresh salmon fillet with watercress mayonnaise

Dublin bay prawn with chive caper mayonnaise

Lightly smoked trout fillet and asparagus tartlet

Creole breaded prawns with salsa dip

Cajun coated red snapper fillet with roast tomato dip

Seared tuna loin in teriyaki, rolled in vegetable sushi rice

Skewered tandoori roast salmon and red pepper

Beetroot cured salmon and quail egg with lime mascarpone on a wholemeal scone

Ocean prawn in crisp filo pastry

Vegetarian

Rosemary baked baby potatoes with grain mustard vinaigrette dressing

Bombay onion bhaji with tamarind and mint dip

Assorted vegetable dim sum with sweet and sour dipping sauce

Oriental vegetable spring roll with plum sauce

Marinated jalapeno peppers filled with soft cheese curd

Greek feta cheese and black olive parcel

Shropshire Blue cheese with celery tartar on a rosemary and onion scone

Goats cheese and red onion rarebit

Soft pepper and cream cheese filo batons

Vegetable samosa with mint yoghurt

Deep fried Cornish Yarg with apple chutney

Fricassee of forest wild mushroom and spring onion tartlet

Buffalo mozzarella with roast pimento salad on oregano crostini

Mediterranean vegetables and olives with Mexican avocado dip

Desserts

Mango cream filled profiterole with white chocolate and crushed pistachio

Trio of brulee: Belgian choc and cherry, mango and passion fruit, raspberry and vanilla

Fruit scone filled with Cornish cream and homemade raspberry preserve

Mini strawberry tartlet

Fruit kebabs with berry dipping sauce

Dark chocolate brownie with thick rum cream

Classic bakewell slice

American baked cheesecake with grilled orange

Mini red berry compote trifle with Chantilly cream



Fork Buffet

A choice of 2 meat or fish dishes and 1 vegetarian alternative, plus 3 sides and 3 desserts - £29.40

A choice of 1 meat or fish dish and 1 vegetarian alternative, plus 2 sides and 2 desserts - £23.40

All served with tea and coffee

Meat

Lamb and brown lentils in an aromatic curry leaf Bombay sauce

Slow cooked lamb in mint and redcurrant preserve, finished with slow roast beetroot and red onions

Lamb, aubergine and potato moussaka topped with parmesan cheese sauce

Harissa chicken finished with fennel seed and lemon marinated green and black olives

Chicken breast and penne pasta Florentine, glazed with Gruyere cheese, red pepper tapenade

Butter chicken tikka masala with coriander naan bread

Classic chieck chasseur finished with blackened cherry tomatoes

Duck breast and green peppers in coconut curry sauce finished with ripe mango

Mini pork and leek sausages with caramelized red onion gravy

Pork in peanut and ginger satay cream sauce with blackened baby corn on the cob

Pork and oregano meat balls filled with feta cheese, sundried tomato stock finished with rustic courgette

Pork loin in cream morel essence and lemon sauce finished with sage gnocchi

Classic beef stroganoff with woodland mushrooms finished with paprika crème fraiche

Beef slow braised in bouquet garni and Burgundy wine, with balsamic banana shallots

Beef and spinach leaf lasagna topped with vine plum tomatoes glazed with Tallegio cheese

Fish

Baked fresh salmon fillet on a smoked salmon pesto macaroni, finished with buttered leeks

Pan-fried fillet of sea bass on a fennel and leek risotto dressed with roast tomato and basil oil

Assorted seafood with fennel and farfalle pasta glazed with Padano cheese sauce

Vegetarian

Baked butternut dquash and macaroni finished with pine nuts and parsley olive oil

Spinach and risotto tortellini, rich sun blushed tomato sauce with melted mozzarella cheese

Pad Thai noodles, stir fried vegetables, spiced cashew nuts topped with crispy dim sum

Poached gnocchi with a creamy wild mushroom sauce and pesto garnished with vine tomatoes

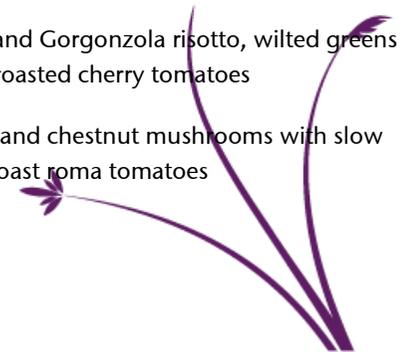
Paneer cheese with garden peas in Asian aromatic sauce finished with coriander

Baked butternut squash stir fried greens and roasted mushrooms

Thai aubergine curry with coconut, mustard seed, cashew nuts and pak choi

Roasted pumpkin and Gorgonzola risotto, wilted greens and roasted cherry tomatoes

Risotto of porcini and chestnut mushrooms with slow roast roma tomatoes



Side orders

Choose 3 sides for the £29.40 package

Choose 2 sides for the £23.40 package

Potatoes

Colcannon mash potato

Bombay potatoes topped with fried cumin seeds

Roasted baby potatoes with rosemary, olive oil and sea salt

Crisp potato wedges dusted in smoked paprika

Steamed new potatoes with herb butter

Rice/couscous

Braised long grain rice

Brown rice with caramelized onions

Wild grain rice with fresh herbs

Coconut scented rice and spring onions

Moroccan couscous with fresh mint

Lemon grass scented couscous with fresh coriander

Pasta

Penne pasta and roast vegetable finished with rocket dressing

Farfalle pasta dressed with olive oil red pepper syrup

Linguini with tagliatelle of vegetables

Spiral pasta dressed with torn basil and extra virgin olive oil

Vegetables

Tagine of vegetables dressed with coriander oil

Leeks glazed with Parmesan cheese

Ginger creamed seasonal greens

Nicoise vegetables with marinated olives

Roast seasonal root vegetables with rosemary

Cauliflower cheese and broccoli

Roasted courgettes and peppers

Wok fried vegetables (peppers, carrots, courgettes, mushrooms, leeks and red onion)

Salads

Chunky coleslaw with fennel and red onion (v)

Seasonal green leaf and crumbled blue cheese dressing (v)

Baby potatoes with shredded red onion and pesto mayonnaise (v)

Assorted vine ripened tomatoes, broken mozzarella and parsley oil (v)

Caesar salad with roast peppers topped with shaved parmesan

Tender beetroot and red cabbage, flavoured with mustard seed dressing (v)

Farfalle pasta with ratatouille vegetables and shredded basil (v)

Peas and assorted beans with mint (v)

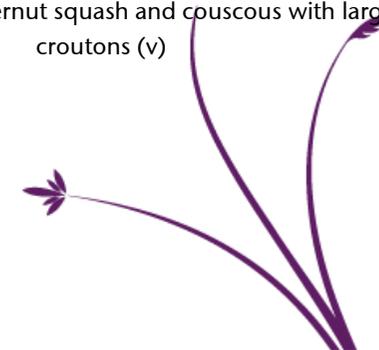
Rice, lentils and pancetta

Mediterranean feta & couscous (v)

Asian saag aloo potato with coriander (v)

Orzo pasta with tomato (v)

Thyme roast butternut squash and couscous with large croutons (v)



Desserts

Choose 3 desserts for the £29.40 package

Choose 2 desserts for the £23.40 package

Hot desserts

Lemon drizzle sponge with vanilla citrus sauce

Banana brioche bread pudding with caramel sauce

Caramel apple and raisin crumble with single pouring cream

Homemade sticky toffee pudding with vanilla pod custard

Chocolate and pecan nut brownie with vanilla ice cream

Cold desserts

Fresh fruit salad with pouring cream or mint crème fraiche

Raspberry and dark chocolate terrine with mulled berries

Coffee and Amaretto cheesecake

Pear frangipane with thick Baileys cream

Lemon tartlets with grilled soft meringue

Large Chantilly filled profiterole croquembouche with chocolate sauce

Strawberry and raspberry Eton mess with oversized meringues



Bowl food

A buffet with a difference designed to fit neatly in the palm of your hand, priced at £27.00

Please select 6 items, to include 4 savoury bowl items and 2 desserts

Cold options

- Lemon and thyme marinated chicken with Caesar salad
- Boccocini with marinated tomatoes, rocket and basil salad (v)
- Prawn cocktail with gem lettuce, whiskey and Tabasco Marie Rose sauce
- Tabbouleh salad with cracked wheat, cherry tomatoes, lemon, mint and parsley (v)
- Roasted lime and coriander salmon, asparagus salad, lime crème fraiche
- Orzo pasta salad with baby spinach, flaked almonds and spring onion (v)
- Tiger prawn and honeydew melon salad, lemon & poppy seed dressing
- Szechuan pepper breast of duck, Asian herb and noodle salad

Hot options

- Slow cooked lamb with smoked paprika, roasted bell peppers and gnocchi
- Coriander, garlic and lemon marinated chicken, tikka masala sauce, braised basmati rice and mini poppadoms
- Pork, apple and leek chipolata sausages, red onion marmalade, champ potatoes
- Roasted thyme and garlic butternut squash, pea and mint risotto, rocket and basil pesto (v)
- Beef in plum and ginger sauce, with stir fry vegetables and sesame flavoured noodles
- Mini beer battered cod, twice cooked chips, baby caper and parsley mayonnaise
- Onion bhaji, Asian vegetable samosa and spinach pakora wit masala raita (v)
- Seafood paella with prawns, mussels, squid and red snapper, saffron rice, chorizo sausage, finished with lemon and parsley

Cold desserts

- Eton mess with strawberries, raspberries, meringue and strawberry coulis
- Coffee tiramisu choux buns with white chocolate and toffee sauce
- Fresh fruit salad with elderflower syrup and vanilla cream
- Chocolate mousse, pistachio crunch and chocolate shards

Hot desserts

- Baked apple and blackberry crumble with pouring cream
- Bread and butter pudding with orange, sultanas and caramel sauce Anglaise
- Sticky toffee pudding with butterscotch sauce
- Steamed jam sponge with vanilla custard



