Canapés

(Choose four options)

Mozzarella, Beetroot and Pecan Nut

Gazpacho Shot

Sauté Mushroom & Spinach Risotto

Chicken Brochette

Smoked Pepper & Red Pesto Sables

Bruschetta with Avocado Purée, Salmon and Keta

Roast Beef with Fig & Horseradish

Stuffed Vine Leaves with Cherry Tomato and Basil
**Bespoke Sandwich Lunch Selection**

(Choose three options)

- Pastrami, Gherkin and Emmental Cheese
- Poached Salmon with Aioli & Rocket
- Brie de Meaux with Red Onion Jam
- Smoked Chicken and Goats Cheese
- Houmous with Sundried Tomato
- Cream Cheese with Strawberry

*Served with Kettle Crisps, Crudités with 3 Dips (Chef’s choice) and Exotic Fruit Basket*
**Finger Buffet 1**

Local Beef & Horseradish Bruschetta

Smoked Salmon, Cherry Tomato & Olive Skewers

Aromatic Vegetables in Deep-fried Filo Pastry with Mango Dip

Tortilla Wraps with Houmous and Smoked Peppers

Goats Curd with Oat Cakes and Red Onion Jam

White Chocolate Fool

**Finger Buffet 2**

Turkey and Sweet Potato Roulade

Vegetable Tortellini Kebab with Sun-Dried Tomatoes

Mackerel Pâté with Water Biscuits

Corn Chips with Avocado Purée

Grilled Halloumi Tortilla

Chocolate Brownie with Butterscotch

**Finger Buffet 3**

Raz El Hanout Chicken

Dolmades with Olives and Lemon

A Shot Glass of Traditional Prawn Cocktail

Arugula & Pistachio Nut Tart

Mixed Melon Platter

Local Cheese Selection with Artisan Biscuits, Grapes and Vine Fruit Chutney

Finger Buffet served with Artisan Breads, Dips, Fruit Basket and Coffee & Mints
Cold Fork Buffet 1
Continental Meats with Rocket
Poached Salmon, Celeriac Remoulade, Lemon and Mussels
Caprese Salad with Balsamic Syrup
Asparagus Tart with Vanilla Crème Fraîche
Baby Potato Salad with Coriander & Yuzu Dressing
Mixed Leaves
Choux Buns with White Chocolate Sauce and Mixed Berries

Cold Fork Buffet 2
Oxfordshire Beef Striploin with Celeriac & Horseradish Remoulade
Nicoise Salad of Peppered Mackerel
Deep-fried Onions in Crispy Batter with Aromatic Rice
Spinach Tortilla with Broccoli Pesto
Capsicum and Endive Salad
Couscous with Griddled Peppers
Crème Brûlée with Tahitian Vanilla

Cold Fork Buffet 3
Confit Duck with Red Cabbage, Rosemary and Kabanos
King Prawns with Rice Noodles and Plum Glaze
Watermelon with Stem Ginger
Falafel with Pomegranate Couscous
Stuffed Vine Leaves Provençale with Lemon
Greek Salad
Cheese and Banoffee Tart, Live Yogurt & Honey

Cold Fork Buffet served with Artisan Breads, Dips, Fruit Basket and Coffee & Mints
Warm Fork Buffet 1

Coconut Fried Chicken with Cashew Rice and Lime Sauce
Spanakopita
Peperonata
Baby Potato Salad with Mango, Mustard and Spring Onions
Kos Salad with Shaved Parmesan and Roasted Croutons
Cheese Board with White Grapes, Mixed Nuts and Apricot Chutney

Warm Fork Buffet 2

Lamb Yemista and Creamed Nutmeg
Mushroom Pan Haggerty
Citrus Braised Mixed Vegetables
Garlic & Herb Roast Potatoes
Mixed Leaves, Red Grapes and Goats Cheese
Chocolate & Praline Mousse

Warm Fork Buffet 3

Salmon Niçoise with Parsley Root
Sweet Potato Wellington with Red Onion Compote
Broccoli Au Gratin
Smoked Vegetables with Rocket & Pistachio Nuts
Celeriac, White Cabbage and Saffron Remoulade
Eton Mess with Seasonal Berries and Biscotti

Buffet served with Artisan Breads, Fruit Basket and Coffee & Mints
Crudité with bespoke Dips
(Choose two options)

Citrus Avocado Purée with Red Chilli
Live Yogurt and Mint
Tahini and Chick Pea
Mascarpone Cheese with Honey