herb & spice
CONTEMPORARY CATERING

Herb & Spice

Cold Buffet Menu Packages

Basic Package

Choose a Selection of 4 of our Sandwich Fillings plus Hand-cooked Crisps

Sandwich Fillings

Cheshire Roast Ham & Tomato
Rare Roast Beef, Red Onion, Rocket & Horseradish
Chicken Caesar Salad
Bacon, Lettuce & Tomato
Mexican Spiced Chicken & Roast Peppers
Hoisin Duck, Shredded Cucumber & Spring Onion
Harissa Lamb & Crispy Vegetables

Fish/Seafood:

Dublin Bay Prawn, Avocado & Rocket
Poached Salmon, Baby Watercress & Lemon Mayonnaise
Smoked Salmon & Cream Cheese
Tuna Mayonnaise & Cucumber

Vegetarian Options:

Lancashire Cheese & Spring onion (V)
Local Free-Range Egg & Cress (V)
Mature Cheddar & Pickle (V)
Houmous, Grated Carrot & Spinach (V) (VG)
Char-grilled Mediterranean Vegetable & Feta (V)
Cucumber, Radish, and Watercress with Truffled Goat Cheese (V)
Brie & Cranberry (V)

Bronze Package

Sandwich Platters with a Selection of Fillings

Our Local Pork, Apricot & Thyme Rustic Sausage Rolls

Roasted Parsnip, Leek & Sweet Potato Quiche (V)

Smashed Chickpea, Roasted Red Pepper & Garlic Houmous (V)
Served with Crunchy Vegetables

Mixed Crostini (V)
(Bashed peas & mint; ricotta & garlicky roasted peppers, barbequed courgette & Aubergine with chilli)

Silver Package

Luxury Sandwich and Wrap Platter with a Selection of Fillings

Smashed Chickpea, Roasted Red Pepper & Garlic Houmous (V)
Served with Crunchy Vegetables

Anti-pasti Skewer with Pesto Roasted Pepper, Courgette Kalamata Olive and Mini Mozzarella

Bruschetta with SunBlushed Tomatoes, Roasted Peppers, Pesto Oil and Shaved Parmesan (V)

Tiger Prawn Skewers with a Mango and Crème Fraiche Salsa

Lemon & Herb Chicken Skewers with a Greek Basil Mayo

Gold Package

Carpaccio of Local Beef, Creamed Rocket, Parmesan and Truffle oil served on Crisp Homemade Bruschetta

Cornish Crab, Crayfish and Arugula Salad with an Oriental Mango Salsa

Slow-Roasted Cherry Tomatoes, Creamed Goats Cheese and Basil Micro-Leaf Served on Parmesan Shortbread (V)

Beetroot-Cured Salmon & Cream Cheese Blinis with Baby Capers, Cucumber Pickle and a Dill Dressing

Marinated Fillet of Seared Lamb with Spring Onions & Spicy Chilli Cream

Softly Poached Quails Egg, Asparagus Salad & Saffron Aioli Served in Mini Croustades (V)

Smoked Duck Roll with Chervil and Quince Jelly

Platinum Package

Freshly Baked Artisan Bread Selection & Local Butter

Mixed Sushi Platter with Wasabi, Pickled Ginger and Soy Sauce

Wild Mushroom, Parmesan and Truffle Oil Quiche (V)

Skewers of Cheshire Beef with Soy, Honey, Lime, Chilli and Coriander

Antipasti Platter of Char-grilled Courgettes & Aubergine; Roasted Peppers; Baby Artichokes, Buffalo Mozzarella dressed with Basil Oil, Balsamic Syrup and Crisp Bruschetta Fingers

Seared Rare Tuna rolled in White and Black Sesame Seeds with Salsa Verde and a Green Papaya Salad

Poached Salmon on Crushed New potatoes tossed in a Lemon and Watercress Mayonnaise

Applewood Smoked Duck Breast with Grilled Peaches and Crisp Baby Gem

Chicken Brochette with Louisiana Seasoning and Oven Dried Tomato Chutney

<u>Individual Mini Salad Bowls:</u>

Romaine Cos Lettuce, Parmesan Shavings, little Croutons, & our Homemade Caesar Dressing

Greek Salad of Plum Tomatoes, Cucumber, Black Olives, Red Onions, Fresh Parsley & the Finest Greek Feta Cheese

Fluffy Moroccan style Cous-Cous with Tomatoes, Flat Leaf Parsley, Mint, Garlic, Onions & Chopped Apricots

Add Mini Desserts @ £4.95 + Vat per person

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Desserts could either be served on platters to each table after the main course or circulated to standing guests

Strawberries Dipped in Chocolate
Lemon & Lime Posset
Petit White Chocolate & Raspberry Mousse
Seasonal Fruit Skewers, Milk Chocolate Drizzle
Mini Bakewell Tart
Individual Eton Mess
Individual Tiramisu