



Herb & Spice
**Hot Buffet Menu
Packages**

Basic Package

Our Homemade Individual Pies, select 1 option from the following:

- Steak & Ale
- Cheshire Cheese & Red Onion (V)
- Chicken & Chorizo
- Feta & Wild Mushroom (V)
- Pork, Apple & Cider
- Lamb Hotpot
- Creamy Salmon & Baby Leek
- Prosciutto & Zucchini
- Cheshire Ham, Pea & Mint
- Goats Cheese, Spinach & Caramelised Onion (V)
- Cheddar, Apple & Thyme (V)
- Vegetable Tikka Masala (V)

OR

Hot Baguettes/Wraps/Barm Cakes, select 1 option from the following:

- Minted Lamb Meatballs with a Cucumber & Mint Yoghurt
- Pulled Pork with a Honey Mustard Glaze and Homemade Coleslaw
- Roast Beef with Fried Mushrooms & Onions
- Cheshire Roast Pork Sage and Thyme Stuffing and Fresh Apple Sauce
- Sweet Chilli Chicken Breast with Rocket Leaves
- Cheshire Cheese & Leek Vegetarian Sausages with Caramelised Onion Chutney

Bronze Package

Free Range Chicken Burger with Baby Gem and Lemon Mayo

Baby Focaccia Buns filled with Spring Lamb Rocket and Harissa

Black and White Sesame-crusted Salmon Fillet Burger with Homemade Red Onion Tartar Sauce

Tomato and Red Onion Tarte Tatins (V)

Silver Package

Lemon & Herb Chicken Skewers with a Greek Basil Mayo

Vintage Cheddar Leek & Thyme Savoury Muffin (V)

Spicy Minced Lamb Koftas with a Cucumber-Mint Yoghurt

Breaded Garlic Mushrooms, Creamy Blue Cheese Mayo (V)

Pan-fried Crab Cakes with a Touch of Fresh Chilli

Pea and Feta Risotto Cake with Smoked Paprika Cream (V)

Gold Package

Choice of 3 hot dishes (full menu available on request)

Free Range Chicken Leek & Celery Stew with Whole Grain Mustard Dumplings

Wild Mushrooms, Herbs & Light Potato Gnocchi, Harbourne Blue Cream

Oak Smoked Haddock, Creamy Kedgeriee Risotto, Goan Spiced Cream

Vintage Matured Cheddar, Red Leicester Cheese & Sautéed Onion Pie topped with our Short-crust Pastry

Cheshire Cheese and Sage 'Sausages' with Bubble and Squeak Mash, Beer Gravy & Tomato Chutney (V)

'Curry Mile' Chickpea & Cauliflower Jalfrezi (V) (VG)

Tender Chunks of Cheshire Beef and Root Vegetables Cooked in Porter Beer topped with Horseradish Dumplings

Oven-Baked Fillet of Cod with Slow-Roast Heirloom Tomatoes, Gremolata and Lemon Butter Sauce

Black Olive Polenta, Sweet Potato Fondant & Field Mushroom Crumble (V)

Platinum Package

Guests can help themselves to an array of dishes
Starters are ready plated for speed of service – guests can take as much or as little as they like
Area to be continually replenished

Starter Buffet Area

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Freshly Baked Artisan Bread Selection & Local Butter

Homemade Soup of the Day (V)

Home-made Four Cheese Tartlet filled with Roquefort, Smoked Wensleydale, Mozzarella & Parmesan Cheese with a Mango Compote (V)

'The Manchester Egg' Free-Range Egg wrapped in Bury Black Pudding and Crispy Breadcrumbs served with our Homemade Piccalilli & Mixed Leaf Salad Garnish

Our Chicken Liver & Madeira Pate with Caramelised Onion Chutney, Toasted Crostini & Micro Herb Garnish

Smoked Loch Etive Trout, Hot Oak Smoked Salmon, Luxury Prawns & Traditional Smoked Salmon platter served with Lemon Wedges

Antipasti Platter of Sliced Cold Cuts (Bresaola, Prosciutto, Mortadella) Taleggio and Walnut Arrancini with Lemon Aioli, Marinated Olives, and Stuffed Sweet Red Peppers

Main Course - Carvery Style Area (Chef Manned)

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Roast Sirloin of British Beef cooked Pink

Apple-Cider Roast Belly of Pork

Honey Roast Ham

Free Range Quarter Roasted Chicken with a Sage & Onion Stuffing

Fresh Spinach, Feta and Pine Nut Cannelloni with a Ratatouille Sauce (V) (N)

Cheshire Cheese and Sage Vegetarian 'Sausages' (V)

Accompaniments:

Crispy Roast Potatoes

Selection of Oven Roast Vegetables (Zucchini, Chestnut Mushrooms, Heirloom Tomatoes & Chantaney Carrots)

Home-made Yorkshire Pudding

Slowly Caramelised Red Onion & Pinot Noir Gravy

Condiments:

Fresh Apple Sauce

Sage & Onion Stuffing

English Mustard

Homemade Horseradish Sauce

Mini Desserts

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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



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CONTEMPORARY CATERING