



## Herb & Spice Cold Fork Buffet

### Cold Fork Buffet Selection

Please feel free to mix and match from any of our menus to create a menu of your choice

All food is freshly prepared to order using ingredients of the highest quality.  
Our skilled chef's garnish each dish to perfection.

#### Allergy Advice/Labelling Key:

(GF) – Gluten Free

(DF) – Dairy Free

(V) – Vegetarian

(VG) – Vegan

(N) – contains Nuts

(SF) – contains Shell Fish

\*Full ingredient lists for all our dishes are available on request\*

We are delighted to tailor menus to specific themes, budgets and dietary requirements – just ask!

## The Chive Menu

Freshly Baked Deli Breads

Trout & Chive Pate

Platter of Local Honey Roast Ham

Traditional Roast Rib of Beef with Horseradish Cream

Poached Salmon Fillets with Green Herb Yoghurt

Mediterranean Vegetable Tartlets (V)

Marinated Chicken Wraps with Sour Cream, Chives, & Crispy Salad

Choose 3 Salads from the Salad Menu

## The Rocket Menu

Freshly Baked Breads and Foccaccia Selection

Antipasti Platter:

Parma Ham, Chorizo, Home-roast Local Ham, Griddled Artichoke Hearts, Marinated Olives

Citrus Chicken with a piquant Salsa

Individual Four Cheese, Pine Nut, Spinach & Sun-blush Tomato Tartlets (v)

Smoked Fish Platter

Smoked Loch Etive Trout, Hot Oak Smoked Salmon, Peppered Mackerel, and Traditional Smoked Salmon

Buffalo Mozzarella, Rocket, Chilli Oil & Tomato Tapenade Crostini (v)

Choose 3 Salads from the Salad Menu

## The Sage Menu

Freshly Baked Breads

Sage & Shallot Baked Poussin served with a Walnut & Cranberry Stuffing

Sliced Crispy Pork Loin served with Apple & Calvados

Garlic Sausage served in Puff Pastry

Dublin Bay Prawns & Poached Salmon Platter

Stilton, Leek & Mushroom Frittata (v)  
Stilton, Leek, Mushrooms, sautéed in Garlic, Olive Oil & served  
Spanish Omelette style

Potato Salad

Rocket Salad with Mint, Mustard & Red Onion

Sage & Turmeric Rice Salad

## The Rosemary Menu

Freshly made Garlic Bread

Sliced Leg of Lamb roasted in Rosemary & Garlic

Sliced Honey Roast Ham

Sliced Smoked Turkey

Seafood Platter  
Poached Salmon, Dublin Bay Prawns, & Gravlax

Sliced Rare Rib of Beef Platter

Tossed Green Salad  
Potato & Chive Salad  
Punjab Spiced Vegetable Salad  
Melon Ball & Cherry Tomato Salad with a fresh Mint Dressing

## The Basil Menu

Freshly Baked Deli Breads:

Farmhouse

Bosciole Olive

Sun-blushed Tomato

Goats Cheese, Red Onion & Basil Gallette

Platter of Smoked Meats

Duck, Chicken, Ham, Chorizo & Beef

Homemade Roasted Red Pepper & Basil Houmous  
With Crunchy Vegetable Crudités (V)

Lemon, Basil & Chilli Infused Salmon Fillets  
Served with a Herb Yoghurt

Roasted Mediterranean Vegetable Terrine (V)  
Served with a Goats Cheese & Basil Dressing

Choose 3 Salads from the Salad Menu, for example:

Mexican Mixed Bean Salad (V)

Chick Peas, Kidney Beans, Cannellini, Tomatoes, Coriander & Fresh Chilli

Grilled Peppers, Artichoke, Olive & Courgette Salad (V)  
served with a cracked Black Pepper & Lime Dressing

Tossed Mixed Leaf Salad

Cos, Radicchio, Rocket, Cucumber, & Spring Onions

## The Watercress Menu

Freshly Baked Breads

Seafood Platter

Fresh poached Salmon, Lobster, Fresh Crab, and Luxury Prawns Smoked Salmon

Sliced Roast Fillet of Beef

Chicken Tikka Pieces with Sour Cream & Chive

Chicken & Asparagus Mousse

Chicken, Asparagus, Cream Cheese, Sweet Peppers, Herbs, Red Onions,  
Set into a soft Mousse & sliced

Fresh Roasted Duck served with an Apricot Marinade

Watercress & Wild Mushrooms Filo Bake (v)

Choose 4 Salads from the Salad Menu

English & Continental Cheese Platter  
with Biscuits & Fruit

**OR**

Rustic Cheese Platter (£2.50 per head supplement)

Ragstone Goats Cheese, Cornish Yarg, Smoked Wigmore & Somerset Brie served with a selection of fruit including Figs, Celery & Grapes Served with Homemede Chutney and Oat biscuits

## Fork Buffet

Choose from the following and we will cost your selections for you:

Carpaccio of beef, creamed rocket, parmesan and truffle oil, served with crisp bruschetta

Cornish crab, crayfish and rocket salad with an Oriental mango salsa

Beetroot-Cured Salmon  
with capers, cucumber pickle and a dill dressing

Antipasti platter of char-grilled courgettes & aubergine; roasted peppers; baby artichokes,  
buffalo mozzarella dressed with basil oil, balsamic syrup and crisp bruschetta fingers

Crab, chilli and coriander quiche served with a dressed baby leaf salad

Parmesan shortbread topped with slow roasted cherry tomatoes, creamed goats cheese and basil  
micro leaf, served with a dressed leaf salad

Rare roasted Sirloin of beef with homemade horseradish cream and English mustard

Skewers of Scottish beef with soy, honey, lime, chilli and coriander

Char-grilled chicken Caesar, baby gem, parmesan shavings, crispy croutons and Caesar dressing

Seared duck, watercress, watermelon and cashew nuts, tossed in a quince dressing

Sticky crispy sesame pork on pickled Chinese leaf

Char-grilled lemon myrtle chicken served on a traditional Caesar salad

Whole Dressed Poached Salmon

Platter of Seafood  
Smoked Mackerel, Smoked Salmon, Prawns, Gravdax

Poached Salmon fillets with a Green Herb Mayonnaise

Home-cooked Local Smoked Ham with Cumberland Sauce

Barbequed Loin of Pork

Tarragon, Lime Marinated Chicken with  
Sultana & Almond Cous-Cous

Roasted Turkey Breast, with Rhubarb & Cranberry Compote

Red Onion Goats Cheese & Thyme Gallette

Goats Cheese & Pepper Quiche

Mixed Pepper & Tomato Tartlet

Platter of Smoked Meats  
Duck Chicken Ham Chorizo & Beef

Chicken Brochette with Louisiana Seasoning, Oven Dried Tomato Chutney

Orange Glazed Salmon Fillets

Char Grilled Pork Loin seasoned with Cajun Spices

### **Why not select from our Salad & Desserts Menus**

*“Anybody can make you enjoy the first bite of a dish, but only a real chef can make you enjoy the last.”*

Francois Minot

## **Herb & Spice Fresh Salads**

The perfect selection to add to your meal

### **Allergy Advice/Labeling Key:**

**(GF) – Gluten Free**

**(DF) – Dairy Free**

**(V) – Vegetarian**

**(VG) – Vegan**

**(N) – contains Nuts**

**(SF) – contains Shell Fish**

**\*Full ingredient lists for all our dishes are available on request\***

**Mixed Leaf Salad (V) (VG) (GF) (DF)**

*Iceberg, Radicchio, Rocket, Cucumber, & Spring Onions*

**Caesar Salad**

*Romaine Cos Lettuce, Parmesan, fresh Croutons, & our Homemade Caesar Dressing*

**Rocket & Parmesan Salad**

*Rocket Leaves served with fresh shavings of Parmesan*

**Stilton, Smoked Bacon & Rocket Salad**

*Garnished with Poached Pears & a Port & Ginger Dressing*

**Greek Salad (V)**

*Traditional Plum Tomatoes, Cucumber, Black Olives, Red Onions, Fresh Parsley & our Finest Greek Feta Cheese*

**Spicy Mexican Mixed Bean Salad (V) (VG) (GF) (DF)**  
*Chick Peas, Kidney Beans, Cannellini, Tomatoes, Coriander & Fresh Chilli*

**Mild Mexican Mixed Bean Salad (V) (VG) (GF) (DF)**  
*Green, Kidney, Black-Eyed, Butter, & Pinto Beans tossed with fresh Garlic, Paprika, Tomato & Herbs*

**Cous-Cous Moroccan Salad (V) (VG)**  
*Fluffy Cous-Cous with Tomatoes, Flat Leaf Parsley, Mint, Garlic, Onions & Chopped Apricots*

**Noodle Hoi Sin Style Salad (V) (VG)**  
*Julienne of Vegetables with a Hoi Sin Sauce, Lemon Grass, & mixed with Crispy Noodles*

**Blue Cheese, Walnut & Celery Salad (V)**

**Coconut & Cumin Rice Salad (V) (VG) (GF) (DF)**

**Butternut Squash, Peas & fresh Coriander (V) (VG) (GF) (DF)**

**Panache of Wild Mushrooms Salad (V) (GF)**  
*with an Asparagus, Goats Cheese, & Tarragon Dressing*

**Italian Pasta Salad (V) (VG) (DF)**  
*Penne Pasta, Black Olives, Sun-dried Tomatoes, Onions, fresh Tomatoes, Basil & Sweet Red & Yellow Peppers*

**Indian Rice Salad (V) (VG)**  
*Masala Paste, Nuts Sultanas Green Peppers, Onions & Sweetcorn*

**Fennel, Orange & Spring Onion Salad (V) (VG) (GF) (DF)**

**New Potato Onion & Chive Salad (V)**  
*Bound with a Fresh Mint Yoghurt*

**Deep-Fried Potato Salad (V) (VG) (DF) (GF)**  
*Diced Potatoes, deep-fried & garnished with Onions Chillies & served with a Sweet Chilli Sauce*



**Slow Roasted Tomato Salad with Feta Cheese marinated in Rosemary (V)**

**Beef Tomato & Basil Salad with Olive Oil & cracked Black Pepper (V) (VG) (GF) (DF)**

**Aubergine Lemon Caper Salad served with Balsamic Vinaigrette (V) (VG) (GF) (DF)**  
Aubergines cooked with fresh lemons and capers

**Grilled Peppers, Artichoke, Olive & Courgette Salad (V) (VG) (GF) (DF)**  
served with a cracked Black Pepper & Lime Dressing

**Avocado, Red Grape & Satsuma Salad**  
with a Mascarpone & Basil Dressing

**Traditional Coleslaw (V)**  
*White Cabbage, Carrots, Onions, & our Home-made Mayonnaise*

**Red Cabbage Coleslaw (V)**  
*Red Cabbage, Carrots, Onions, & our Home-made Mayonnaise*

**Pear & Stilton Salad (V) (GF)**



**FINALIST**