



COLD FORK BUFFETS

RUPERT BROOKE

A SELECTION OF SLICED MEATS
Beef,
Roast Ham
and pesto stuffed chicken breast
Pickled onions and gherkins

INDIVIDUAL HOMEMADE QUICHE
Caramelised onion and dolcelatta

HAND-CUT COLESLAW

NEW POTATO SALAD
Caramelised shallots and French dressing

TOMATO & RED ONION SALAD
With balsamic reduction

MIXED LEAF SALAD

FRENCH BREAD

DRESSINGS & SAUCES

£28.50 per head + vat

CROCKERY, CUTLERY, NAPKINS
INCLUDED

MINIMUM OF 20 PPL

SIR FRANK WHITTLE

HAND CARVED ROAST SIRLOIN OF BEEF
peppercorn and grain mustard mayonnaise

PLATTER OF CONTINENTAL MEATS AND SMOKED
PORK LOIN

SMOKED SALMON & KING PRAWN PLATTER
Lemon crème fraiche

INDIVIDUAL HOMEMADE QUICHE
feta, pea and mint

HAND-RAISED CHICKEN AND HAM PIE

PANZANELLA
the famous tuscan bread salad
with tomato, cucumber, peppers in a red wine vin-
aigrette

MIDDLE EASTERN TABBOULEH SALAD
bulgar wheat, parsley, mint and tomato

MEXICAN STYLE COLESLAW
Jalapeno peppers and coriander

SALAD OF ROCKET, COURGETTE RIBBONS
and a lemon dressing

£38.95 per head + Vat

CROCKERY, CUTLERY, NAPKINS,
CHEF TO CARVE & WAITED SERVICE INCLUDED

MINIMUM OF 20 PPL



COLD FORK BUFFETS

FLASHMANS

WARWICKSHIRE SIRLOIN OF BEEF
peppered and roasted on the bone. served with a grain mustard sauce

HONEY AND MUSTARD ROAST GAMMON
with piccalilli

ROAST AND DRESSED CROWN OF NORFOLK TURKEY
with port and cranberry sauce

CROPWELL BISHOP STILTON TART
With apple, dates and walnuts

LITTLE GEM CUPS
with smoked salmon, prawns and Marie-Rose sauce

CAESAR SALAD
With crispy croutons and parmesan shavings

GREEK SALAD
baby plum tomato, feta cheese, cucumber, peppers and olives

APPLE, CELERY & WALNUT SALAD
in a sweet cider mayonnaise

PASTA SALAD
tossed with red pesto and roasted vegetables

£48.95 per head + vat

**CROCKERY, CUTLERY, NAPKINS,
CHEF TO CARVE & WAITED SERVICE INCLUDED**

MINIMUM OF 20 PPL