

Spring and Summer Buffet 2010

Staples!

Freshly baked breads including sun-dried tomato and herb, walnut, white and brown rolls, salted and sweet butters

Simple leaf and herb salad with balsamic and olive oil vinaigrette

New potato and grain mustard salad

Basil and garlic marinated tomato salad

Main courses, pastries and platters (choose 2, 3 or 4 of the following)

Fresh tarts – Kentish bacon cheddar cheese and field mushroom

Cherry tomato, goat's cheese and garden herb

Caramelised onion with real ale, cheddar cheese and walnuts

Black olive, tomatoes, basil and feta

Platter of pâté and purees (chicken liver, tarragon & orange pâté, smoked mackerel & pernod pâté, spiced butternut squash puree with spring onion relish)

Vegetarian platter of pâté and purees (Spiced butternut squash puree with spring onion relish, chickpea, tahini and coriander humus & field mushroom parfait)

Fresh Sussex chicken and seaside herb mayonnaise with roast vine tomatoes

Mediterranean vegetable and British goat's cheese frittata

Char-grilled aubergine with chilli, garlic and feta cheese

Marinated mushrooms, courgettes and artichokes with caraway and lemon

Wild and tame mushroom frittata with Kentish bacon, leek and cheddar

Mediterranean vegetable frittata with cherry tomato compote

Kentish pork, ported fruit and chicken terrine with cranberry relish

Pork rilletes, fennel and caper salad with olive oil and lemon dressing

Kentish raised pork pie with cider jelly and pickles

Soused mackerel, beetroot and spring onion salad with crème fraîche

Soused autumn vegetables with honey and spices

Poached salmon with tapenade, minted peas and beans

Platter of Kentish ham with Kentish real ale chutney

Platter of rare roast Kentish beef with salsa verde and remoulade

Platter of marinated seafood

Platter of artisanal British & French cheeses (unpasteurised)

Platter of prosciutto ham and salamis

Platter of smoked salmon with lemon and black pepper

Salads (choose 2 or 3)

Baby mozzarella, cherry tomato, black olive and roast pepper
Herby tabouleh with olives and goat's cheese
Mixed bean salad with cherry tomatoes and peppers
Fresh basil, Parmesan & pine nut pesto and rice salad
Roast Mediterranean vegetable and feta cheese
Lemon and spinach orzo with spring onions and herby dressing
Green bean, cherry tomato, new potato and black olives with free-range eggs
Caponata with toasted pine-nuts and croutons
Old fashioned Greek salad
Sweet potato with green beans, tofu and sweet chilli dressing
Pickled baby vegetable salad
Puy lentil with roast onions and chorizo sausage
Prawn, courgette and couscous salad with fresh parsley
Thai chicken salad with coriander, rice noodles and lime leaves
Marinated seafood salad with sweet peppers

Desserts (choose 2 or 3)

Celebration large cake
Celebration cup cakes
Lemon and rosemary drizzle cake
White, dark and milk chocolate brownies with walnuts
Fresh fruit salad with rosewater syrup
Kentish apple and cinnamon cake
Basil scented peach and almond torte
Fresh plum upside down cake
Dark chocolate, pear and amaretto trifle
Lemon posset with lavender shortbread
White chocolate cheesecake with seasonal fruits
Selection of artisanal British and French cheeses