

FINGER BUFFET MENUS - 2008

MENU 1 £9.95 PER PERSON

Vegetable Spring Rolls

Chicken Tikka

Individual Cheese and Onion Tartlets

Deep Fried Potato Wedges served with a Selection of Dips

Freshly Cut Sandwiches on White and Brown Bread

Vegetable Samosas

Various Hot Pizza Triangles

Hot Sausage Rolls

FINGER BUFFET MENU 2 £13.50 PER PERSON

Chicken Tikka
Deep Fried Goujons of Plaice with Tartare Sauce
Mushroom Bouchees
Prawn Bouchees
Scotch Eggs
Selection of Cocktail Sandwiches
Cheese and Pineapple
Thai Crabcakes
Pizza Triangles
Deep Fried Potato Wedges with Various Dips
Individual Quiche Lorraine
Vegetable Samosas

FINGER BUFFET MENU 3 £16.00 PER PERSON

Prawn Bouchees
Chicken Tikka
Deep Fried Scampi with Tartare Sauce
Breaded Mushrooms with Parmesan
Spring Rolls
Cheese and Pineapple
Pizza Triangles
Individual Cheese and Onion Tartlets
King Prawns in Filo Pastry
Deep Fried Potato Wedges with Various Dips
Vegetable Samosas

FINGER BUFFET MENU 4 £18.50 PER PERSON

Deep Fried Scampi with Tartare Sauce
Cocktail Sausages
Chicken Tikka
Prawn Bouchees
Pate en Croute
Prawn Toasts
Smoked Salmon Roulade
Selection of Freshly Cut Sandwiches
Breaded Mushrooms with Parmesan
Individual Quiche Lorraine
Selection of Crudities with Dips
Pizza Triangles
Scotch Eggs
King Prawns in Filo Pastry
Deep Fried Potato Wedges with Various Dips
Beef Koftas

To include a dessert and coffee, e.g. Fresh Fruit Salad and Coffee
add £4.00 to the menu of your choice.

Alternative Sweets: Profiteroles, Fruits of the Forest Gateau or
Lemon and Lime Syllabub

CARVED MEAT BUFFET BANQUETS

CARVED MEAT BUFFET MENU 5 £24.50 PER PERSON

Chicken Liver Pârfait with Plum Chutney & Melba Toast
Fan of Melon with a Berry Compote
Fresh Cream of Tomato & Basil Soup

Sliced Ham, Beef and Turkey
Baked Jacket Potatoes with Butter
Selection of Seasonal Salads
Tomato * Cucumber * Pasta * Waldorf * Coleslaw * Nicoise * Potato

Fresh Fruit Salad with Devonshire Clotted Cream
Profiteroles filled with Crème Chantilly and served with a Hot Belgian Chocolate Sauce

Coffee and Mints

CARVED MEAT BUFFET MENU 6 £27.00 PER PERSON

Rosette of Melon & Passion Fruit Sorbet
Classic Prawn Cocktail served with Brown Bread
Fresh Cream of Tomato & Basil Soup

Decorated Totnes Ham on the Bone
Prime Rare Roast Sirloin of Beef
Devonshire Turkey
Medallions of Poached Salmon
Selection of Seasonal Salads
Tomato * Cucumber * Pasta * Waldorf * Coleslaw * Nicoise * Potato
Parsley New Potatoes

Fresh Fruit Salad with Devonshire Clotted Cream
Fresh Strawberry Gateau served with Devonshire Cream
Apple Pie served with Clotted Cream

Coffee and Mints

HOT AND COLD BUFFET MENU 7 £27.50 PER PERSON

Assiette of Salmon
Wild Mushroom & Asparagus Terrine with a Red Pepper Coulis
Fan of Melon with Peppered Strawberries
Homemade Cream of Mushroom & Port Soup

Seafood Mornay
Curried Chicken with Wild Rice
Beef Stroganoff
Turkey a la King
Selection of Seasonal Salads
Cucumber * Tomato * Pasta * Waldorf * Coleslaw * Nicoise * Potato
Parsley New Potatoes

Meringue Vacherins with Fresh Cream
Black Forest Gateau
Selection of Local Cheeses with Biscuits

Coffee and Mints

DECORATED CARVED MEAT BUFFET 8 £30.50 PER PERSON

Prawn and Avocado Gateau
Quenelles of Melon with Strawberry and Kiwi with a Mango Sauce
Duck Liver Pârfait with Kumquat Chutney and Melba Toast
Fresh Cream of Tomato Soup

Decorated Salmon Mayonnaise
Decorated Prime Rare Roast Sirloin of Scott's Beef
Decorated Devonshire Turkey
Decorated Totnes Ham on the Bone
Assorted Continental Salami's
Selection of Seasonal Salads
Tomato* Cucumber * Waldorf * Coleslaw * Nicoise * Potato
Parsley New Potatoes

Strawberry and White Chocolate Cheesecake
Cream filled Coffee Profiteroles
Vanilla Crème Brûlée
Chocolate Truffle Cake
Assorted Cheeses with Biscuits and Celery

Coffee with Mints