

BUFFET MENU

Roasts & Meats

Chicken Thighs with Lemon Cream Sauce

Roast Pork Loin with apple sauce

Roast Turkey with cranberry sauce

Roast Beef with Red Wine Jus

Honey & Mustard Glazed Ham

Lemon Herb Chicken Marylands

Lamb Shoulder Smoked Beef Brisket

Roast Lamb Leg

Main Meals

Beef Stroganoff with creamy mash

Penne Carbonara with Crispy Pancetta & Parmesan

Fettuccine with Creamy Mushroom & Thyme Sauce (v)

Butternut Pumpkin & Sage Risotto (v)

Mediterranean Vegetable Couscous with Herbs & Feta (v)

Thai Green Curry with Jasmine rice

Moroccan Spiced Lamb & Apricot Tagine

Chicken Cacciatore with Tomato, Olives & Herbs with garlic mashed potato

Spanish Chorizo Paella

Lemon, Herb & Garlic Chicken Penne with warm crusty bread

Butter Chicken with basmati rice

Massaman Beef Curry served with coconut rice

Cauliflower & Chickpea Coconut Curry with turmeric rice



Hot Sides

Garlic Roasted Potatoes

Creamy Potato Bake

Roast Pumpkin & Sweet Potato

Cauliflower Cheese

Roasted Seasonal Vegetables

Corn on the Cob with Herb Butter

Steamed Green Vegetables

Salads

Seasonal Garden Salad

Greek Salad

Creamy Potato Salad

Mustard Herb Potato Salad

Homemade Coleslaw

Beetroot, Walnut & Feta Salad

Caesar Salad

Rice Salad with Lemon & Herbs



GOURMET BURGERS & BBQ

Buffetstyle BBQ prepared in commercial kitchen and finished/barbequed onsite.

Pesto Chicken Thigh,

Marinated lamb leg steaks

Satay Chicken Skewers

Smoked BBQ Brisket

Gourmet Sausages

Peri Peri Chicken Thigh,

Beef Burgers

BBQ Pork Ribs

Served with Brioche Buns, BBQ corn, BBQ vegetables, Coleslaw & housemade

sauces, preserves & breads

Salads from the Family Table Menu list

Contact for Pricing & Packages