

THE REFINED BUFFET

Antipasti Selection

A curated selection of Italian cured meats and
artisan cheeses

Marinated olives, sun-dried tomatoes and roasted
peppers

Freshly baked artisan breads with extra virgin olive oil
and balsamic glaze

Savoury Selection

Hand-cut finger sandwiches with a selection of
premium fillings

Miniature savoury tartlets

Breaded chicken fillets with garlic mayonnaise

Pork and apple sausage rolls

Mature cheddar and caramelised onion quiche

Salads & Accompaniments

Mediterranean tomato and mozzarella salad

Creamy mustard potato salad

Seasonal mixed leaf salad

Sweet Selection

Chocolate brownie bites

Miniature fruit tartlets

Freshly baked petit fours

THE SIGNITURE BUFFET

Antipasti & Artisan Grazing

Prosciutto di Parma, Milano salami and bresaola

A selection of artisan Italian cheeses, including aged Parmigiano
Reggiano and creamy Gorgonzola

Marinated olives, grilled artichokes and roasted Mediterranean
vegetables

Fresh focaccia, artisan breads and balsamic olive oil dip

Savoury Selection

Miniature beef Wellington bites with a red wine glaze

Hot-smoked salmon blinis with crème fraîche and fresh dill

Wild mushroom and Parmesan tartlets

Free-range chicken skewers with lemon, garlic and herbs

Caramelised red onion and goat's cheese tartlets

Salads & Accompaniments

Heirloom tomato, buffalo mozzarella and fresh basil salad

Roasted Mediterranean vegetable and pearl couscous salad

Baby potato salad with wholegrain mustard dressing

Seasonal leaves with shaved Parmesan and balsamic dressing

Desserts & Petit Fours

Belgian chocolate and salted caramel brownie bites

Miniature lemon meringue tartlets

Vanilla panna cotta with seasonal berry compote

Handmade chocolate truffles

THE PRESTIGE BUFFET

Artisan Antipasti & Charcuterie

24-month aged Prosciutto di Parma

Finely sliced bresaola and artisan fennel salami

A curated selection of British and Italian cheeses, including aged Parmigiano Reggiano, truffle Pecorino and creamy Gorgonzola

Burrata with heritage tomatoes, fresh basil and aged balsamic

Marinated Castelvetrano olives, grilled artichokes and roasted Mediterranean vegetables

Artisan focaccia, freshly baked sourdough and extra virgin olive oil

Signature Savoury Selection

Miniature beef Wellington with mushroom duxelles and red wine jus

Hand-dived scallop bites with cauliflower purée and herb butter

King prawn skewers with garlic, lemon and parsley

Chicken supreme bites with wild mushroom cream

Wild mushroom and aged Parmesan tartlets

Goats' cheese and caramelised shallot tartlets

Premium Seafood

Hand-cut Scottish smoked salmon with dill crème fraîche and caper berries

Classic king prawn cocktail with Marie Rose sauce

Citrus-cured salmon with pickled cucumber and fresh dill

Dressed crab brioche bites with lemon mayonnaise

Exceptional Salads & Accompaniments

Heritage tomato, burrata and basil salad with aged balsamic

Roasted beetroot, whipped goat's cheese, candied walnuts and micro herbs

Wild rice, pomegranate, fresh herbs and citrus dressing

Baby potatoes with shallot vinaigrette and fresh chives

Seasonal leaves with shaved Parmesan and truffle dressing

Artisan Bread Selection

Rosemary and sea salt focaccia

Freshly baked sourdough

Artisan breadsticks and savoury crackers

Whipped truffle butter and extra virgin olive oil with balsamic

Patisserie & Fine Desserts

Valrhona chocolate and salted caramel tartlets

Madagascan vanilla panna cotta with seasonal berry compote

Lemon meringue tartlets with Italian meringue

Raspberry and pistachio choux pastries

Handmade chocolate truffles and petit fours

Seasonal fresh fruit, prepared and presented