

Buffet Grazing Feasting Menu

Our buffet menu has been created using customers' favourites that work well for both celebration parties and corporate functions, we can supply as a drop-off or staff your event and are always happy to bespoke your menu.

Costs per person and Subject to VAT, minimum numbers from 10

Waiting staff £15 p/h, Chef or Manager £25 p/h. Supply of crockery, cutlery, linen napkins p/p £1.5p

Hot Buffet £15

Delivered either ready to serve or we can staff and serve at your event

Freshly baked bread selection

Hot Main

Pollo di Funghi / Beef Lasagna / Malaysian Chicken Curry

Vegan Choice

Caponata / Vegan Chili / Green Green Green Bake

Salads

Roast Beetroot, Green Beans, toasted Almonds

Green Steamed Rice

Green Mixed Leaf Salad

Add Individual Desserts £4.5

Mocha Cake, Strawberry Fool Pot, White Chocolate Chip Brownie

Cold Fork Buffet £15

Bread Selection

freshly baked, homemade hummus, Mediterranean Olives, sunblush tomato

Charcuterie Platter

Prosciutto, Milano Salami, Sussex Honey Roast Roast Beef

Cheese Board

mature cheddar, long clawson stilton, goats cheese, grape chutney, artisan crackers

Greek Salad

vine tomato, olive, cucumber, oregano feta

Chive and Dill Potato Salad

mayoanise

Green Salad

rocket, mixed leaves

Add Fruit platter £ 2.5

freshly cut

Add Finger Desserts £ 4

mint chocolate torte, banoffee pie, orange and almond cake

Garden Grazing £49

Wow your guests with a finger and bowl food grazing experience

Chana Fritters: mango chutney

Coconut breaded prawns, sweet chilli

Courgette and goats cheese frittata.

Chicken khatsu curry bowls

BBQ pulled pork slider, brioche bun, homemade coleslaw

Mini chuck steak sliders, brioche bun tomato relish

Paprika sweet potato wedges

Vegetarian fried rice

Mixed leaf salad pots

Summer fruit pots, strawberry fool, seasonal fruit

Campania £20

Finger Buffet

Mascarpone smoked salmon roulade

Fruit de mer filled cups, basil mayo

Courgette mint and goats cheese frittata (V)

Mozzarella, sunblush tomato bruschetta (V)

Bannoffi pie (V)

Limoncello drizzle (V)

Fruit brochette (V)

Feasting Table £29

An array of World flavours, that can be served as bowls or on tables

Lebanese flat bread

Tomato hummus

Rosemary focaccia

Basil and almond pistou

Prawn tempura

Monkfish skewers

Moroccan lamb tagine bowls

Jackfruit and pineapple chilli bowls

Malaysian chicken curry bowls

Middle Eastern rice bowl: aubergine lemon raisin rice

Wey Affair £16

Finger Buffet

Pork, honey, apple and ginger sausage roll

Chorizo and manchego tarts

Chicken white wine and creamed leek pie

Jackfruit pineapple chilli cups (VG)

Pakora: red onion, spinach, sweet potato, mango chutney (VG)

Roast aubergine oregano and courgette quiche (V)

Goats cheese, caramelised red onion quiche (V)

Hot Buffet Selection

Meat	£	Veggies	£	Sides	£
Moroccan Lamb Tagine 12 slow cooked lamb shoulder, opulent spices, dried fruit		Parmigiana di Melanzana 8 roast aubergine, layered with parmigiana, basil tomato sauce and finished with mozzarella		Seamed Basmati Rice 2	
Chicken Chasseur 12 chicken breast and thigh meat braised in a classic chasseur sauce		Ratatouille 7.5 red onion, aubergine, courgette, peppers, garlic, plum tomato sauce		Vegetable Fried Rice 2.5	
Beef Chili 9 slow braised chuck steak, paprika and cumin tomato sauce, kidney beans		Thai Green Veg 8.5 coconut milk, onion, bamboo shoots, coriander aubergine, courgette, peppers, garlic		Buttered Mash Potato 3	
Thai Green Chicken Curry 8 bamboo shoots, peppers, coriander		Veggie Lasagna 8 pasta, ragout sauce, soya mince		Gratin Dauphinoise 3.5	
Chicken Korma 8 ground almond and coconut milk, chilli, onion ginger		Pasta ai Funghi 8.5 penne, chestnut mushrooms, creamed parmesan sauce		Sweet Potato Wedges 3.5	
Chicken and Mushroom Pie 8 chicken breast and chestnut mushrooms		Fish £		Truffled Macaroni Cheese 4.5	
Steak and Ale Pie 9 braised steak in a puff pastry case		Malaysian Seabass 11 freshwater baked sea bass, coconut cinnamon, onion, turmeric		Sag Aloo 4.5	
Meatballs 8.5 tender beef, ragu sauce		Monkfish and Salmon Tagine 14 lemon, orange and fresh coriander, spiced tomato sauce		Boloungerie Potatoes 3.5	
Pollo Di Melanzana 8.5 grilled chicken, aubergine, braised tomato sauce		King Prawn Thai Red Curry 12 peppers, chilli, coconut milk, bamboo shoots		Honey Roast Root Veg 4.5	
Beef Stir Fry 9 tender beef steak, ginger, coriander, onions, peppers		Salmon Fillet 14 grilled salmon, green beans, salsa verde		Steamed Greens 4	
Pollo di Funghi 9 chicken breast, chestnut mushrooms, porcini cream		Posh Fish Pie 9.5 cod, smoked haddock, prawns, cheddar chive mash		Plant £	
Hawaii Pork 9 pork belly, pineapple, ginger, peppers		Monkfish Thermidor 14 classic thermidor sauce, prawns, sautéed potatoes		Braised Fennel, 8 courgette, cherry tomatoes, red onion, basmati rice	
Beef Lasagna 8.5 tomato oregano sauce, parmesan, pasta		Tuna Sag 10 new potatoes, spinach, onion, medium spiced		Caponata 8 roast aubergine, capers, celery raisins in a basil and plum tomato sauce, pine nuts	
Sweet and Sour Chicken 8 sticky sauce, peppers, onions, chicken				Roast Aubergine 8.5 massala sauce peanut and coriander	
				Tarka Dhall 8 braised lentils onion, ginger, chilli butter ghee	
				Green Green Green Bake 9.5 broccoli, green beans, peas, butterbeans	
				Vegan Chili 8.5 cannellini, chick pea and kidney beans in a chili ragout sauce	
				Garden Pie 8.5 glazed Sweet potato, berlotti and cannellini beans , herbed tomato sauce	

Sharer Platters

<i>Priced per platter</i>	£
Charcuterie (8-12 people) honey roast ham, prosciutto, pastrami, milano salami, fig and date chutney, olives and artichokes	45
Fish Platter (8-12 people) long cut scottish smoked salmon 200grams, salmon roulade x10 or smoked salmon on blini x 10, skewered prawns, 250 grams mackerel pate chive and dill mayo, marie rose,	60
Antipasti all Vegure (8-12 people) mini quiche selection, goats cheese and red onion frittata, mini brushetta selection, pesto and grilled bread	40
Ploughmans: (8-12 people) mature cheddar, stilton, chicken and leek mini pies, honey roast ham, apple chutney, celery and carrot battons	45
On The Grill (1 skewer each/1-2people) beef and lamb koftas served with raitha, chipotle chicken skewers, Italian herbed chicken thighs or cajun chicken thighs, vegan kebabs	10
Vegan Platter (2-4 people) spinach sag aloo puff rolls, artichoke and olive skewers, roast courgette and aubergine, basil (vegan) mayo wraps	20

Desserts

	£
Pavlova , seasonal berries, Chantilly	4.5
Strawberry Cheesecake Cup Cakes	3
Eton Mess Pots , meringue, mixed berries	4.5
Mint Chocolate Torte , candied walnuts	6
Banoffi Pie , caramel, chocolate	5
Orange Blossom Cake , g/f, d/f	4
Banana Tartin , butterscotch sauce	4.5
White Chocolate Chip Brownie	4
Mocha Cake , orange syrup	4
Strawberry Fool Pots , vanilla cream	4
Espresso Martini Pots , vodka, espresso	6
Peach Pots : maple, cinnamon soya yoghurt, toasted almond (VG)	
Fruit Pots : blueberry cream, granola mint	4.5
Cheese Platter (serves 8-10 people)	30
Sussex charmer cheddar, ash goats cheese, long clawson stilton, Cornish brie, grape chutney, selection of artisan crackers, truffled honey	

Salads

£

We use premium ingredients; our salads are freshly prepared and seasoned

Served on platters suitable for 6-8 people or in individual bio degradable boxes

Priced per box (min 5 boxes) / platter

Green (V) mixed leaves, avocado and cucumber	4 / 20
Chive and Dill Potato (V) new potato seasoned with mayonnaise and crème fraiche, celery, red onion	4.5 / 22.5
Moroccan Cous Cous (VG) roast aubergine, opulent spices sunblush tomato, carrot	4.5 / 25
Pear & Stilton (V) conference pear, blue cheese, walnut, little gem	4.5 / 25
Chicken Caesar chicken breast, thyme croutons, free range egg, cos lettuce, parmesan	4.5 / 28
Greek (V) feta, vine tomato, red onion, cucumber, olives, oregano	4.5 / 25
Beetroot and Fig (V) rocket, goats cheese, carrot, balsamic	4.5 / 25
Poached Salmon artichoke, toasted pine nuts, rocket, dill, new potatoes	5 / 28
Prosciutto sunblush tomato, artichoke, rocket, basil mayo, mozzarella	5 / 28
Caprese (V) sun blush and vine tomato, mozzarella, rocket and basil	4 / 22.5
Roast Beetroot and Almond (VG) steamed green beans, asian turmeric chickpeas toasted almonds	4.5 / 25
Mint Olive Oil New Potatoes (VG) new potatoes, olive oil, red onion, mint	4 / 22.5