

Party Ingredients

Private Caterers

Cold Fork Buffet Menu



Main Courses

Poached Cornfed Chicken

Asparagus Julienne

Gribiche Dressing

Ceviche of Sole And Shrimps

Watermelon, Mango, Lime And Chilli

For Vegetarian Guests we propose

Watercress Terrine

Layered with Summer Vegetables

Caper Mayonnaise

Wild Rice Salad

With Sweet Pepper, Baby Corn and Fine Beans

Salad of Five Summer Leaves and Herbs

Lemon Dressing

Tomato and Cucumber Vinaigrette

Dessert

Strawberry and Peach Vacherin

Red Currant Coulis

Green Fruit Salad

Cornish Yarg and Cothi Valley Goats Cheese

Celery, Radishes and Cheese Biscuits

Fairtrade Coffee

A Selection of Teas and Infusions