

**PI** Delivers

# Cold Buffet Menu

from £820 for 20 guests

# PI Delivers

## Lead Dishes

Choose one

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### **Rare Roasted Fillet of Aberdeen Angus Beef**

Garden of Vegetables, Horseradish Crème Fraiche

### **Salmon and Spinach en croute,**

Sauce Béarnaise

### **Cold Cuts**

Pastrami, Mortadella, Parma Ham, and Roasted Chicken, Watercress Mayonnaise

### **Breast of Norfolk Duck, Ruby Grapefruit and Mangetout,**

Mustard Seed Dressing

### **Lemon, Rosemary and Black Olive Marinated Chargrilled Chicken**

with Butterbeans, Fine Beans and Tomato Julienne

### **Brochette Selection**

Chicken Satay,

Shrimp & Tuna,

Marinated Tofu, Sweet Peppers & Aubergine,

Satay Sauce

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## Second Dishes

Choose one

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**English Garden Vegetable Terrine,**  
Vegan Aioli

**Beetroot and Ragstone Goats Cheese Tart Tatin**

**Spinach, Pea and Gruyere Frittata,**  
Tomato Concasse

**Wild Mushroom & Hazelnut Galette**  
Tarragon Crème Fraiche

**Oriental Seafood**  
Sole Squid and Tiger Prawns, Avocado & Compressed Watermelon

**Smoked Rainbow Trout**  
Watercress and Horseradish Mousseline,  
Gherkin, Lemon and Caper Salsa

**Smoked Duck and Nectarine Salad,**  
Chargrilled Baby Gem and Sourdough Croutes

**Raised Pork, Rabbit and Woodpigeon Pie,**  
with Apricot & Pistachio. Piccalilli and Cumberland Sauce, Homemade Chutney

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## The Salad Selection

Choose three

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**New Potato, Apple and Spring Onion, Mustard Seed Vinaigrette**

**Heritage Tomato and Basil Salad, Toasted Puffed Rice**

**Feta, Watermelon and Smashed Cucumber, Nigella Seeds**

**Cauliflower and Romanesco 'Couscous', Almonds and Cranberries**

**Red Quinoa, Baby Spinach, Radish, Orange and Pomegranate**

**Wild Mushrooms, Rocket and Cobnuts**

**Puy Lentil, Gorgonzola and Heritage Tomatoes**

**Roasted Mediterranean Vegetables, Olive Oil and Balsamic Vinegar**

**Chargrilled Gem Lettuce, Parmesan Shavings, Anchovies and Croutons, Caesar Dressing**

**Fine Bean, Broad Bean and Sugar Snaps,  
Roasted Hazelnuts, Orange Vinaigrette**

**Fregola Pasta, Dates and Olives  
Lemon & Olive Oil**

**Roasted Fig, Radicchio and Walnut,  
Crumbled Goats Cheese**

*All buffets will include home baked Focaccia, Granary Rolls and Butter.*

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## Desserts

Choose two

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### **Summer Berry Pudding**

Chantilly Cream and Cassis Jus

### **Apple, Blackberry and Cobnut Pavlova**

Hedgerow Syrup

### **Chocolate and Salt Caramel Tart**

Crème Fraiche

### **Orange, Pineapple and Date Salad**

Pomegranate Dressing

### **Lemon Boodle**

Raspberry & Basil Compôte

### **Triple Chocolate Mousse**

Swirled with White, Dark and Milk Chocolate

### **Mango and Passion Fruit Meringue Roulade**

Pineapple and Mint Salsa

### **Toffee Apple & Ginger Tatin**

Butterscotch Sauce

### **Santiago Tart,**

Pedro Ximenez

### **Chocolate, Prune & Armagnac Truffle**

Plum Coulis

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## A Few Extra Bits

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### **Add to the Cold Buffet menu**

A minimum 20 portions of each addition:

Lead Dishes £7.50 per person

Second Dishes £6 per person

Salads £4 per person

Desserts £6 per person

A selection of Great British Farmhouse Cheeses, presented with grapes, dried fruits and crackers. Again this comes fully garnished plus plates and knives:

£150 for 20 people

£280 for 40 people

£360 for 60 people

### **Allergens and Special Dietary Requirements**

We will provide clear labelling on every platter to let you know what they contain in terms of ingredients and allergens. All platters will be securely wrapped to avoid cross contamination of contents.

We will provide menus for the food display, clearly listing the allergens for each dish on the reverse.

Our kitchen does use nuts and flours containing gluten, therefore we cannot guarantee that items are free from any trace of those ingredients.

If you need guidance on which dishes to select to accommodate specific dietary requirements, our team will guide you on menu selection – we believe that we have a delicious selection that in combination can cater for all.