



Signature Catering

Cold Buffet

Cold Selection (Choice of Three)

Roasted Gammon in Mustard, Brown Sugar and Cider with a Roasted Tomato Chutney.

Steamed Chicken Breasts filled with a Madeira, Chive and Chicken Mousse.

Poached Salmon Fillets with Samphire and Tiger Prawns.

Roast Striploin of Beef with Rocket and Parmesan Shavings.

Traditional Coronation Chicken Breasts.

Ham Hock and Parsley Terrine

Selection of Home Made Quiches.

Sensual Seafood Salad with Crispy Vegetables.

Italian Platter

Including Parma ham, Salami, mozzarella and cherry tomato in pesto, marinated olives, sun-dried tomatoes, fresh rocket and parmesan drizzled with olive oil, ciabatta bread and an olive oil and balsamic vinegar dip.

Salad Selection (Choice of Four)

Mixed Baby Leaf.

Mozzarella Pearls, Cherry Tomato and Fresh Pesto.

Traditional Coleslaw.

New Potato, Sour Cream, Red Onion and Broad Bean.

New Potato, House Dressing and Chive.

Oven Roasted Cherry Tomato, Parmesan and Rocket.

Roasted Mediterranean Vegetable, Tomato Passata and Penne Pasta.

Chestnut Mushroom, Basil Pesto and Penne Pasta.

Caesar Salad with Crispy Bacon.

Traditional Greek topped with Feta.

Beef Tomato, Red Onion and Fresh Basil.

Roasted Bell Peppers and Feta Cheese Cous Cous.

Cherry Tomato, Mixed Olives and Goats Cheese topped with Pesto.

Leaf Spinach, Peas, Green and Broad Beans with Mustard Cream Dressing

Sweet n Spicy, Iceberg, Carrot, Radish, Tomato, in a Chilli and Chilli Dressing

A Selection of Freshly Baked Bread

Choice of Dessert (from the Dessert Menu)



Signature Catering

Hot Buffet

Hand Carved Roast Sirloin of Beef

Served with Yorkshire Pudding, Roast Gravy and Roasted Root Vegetables.

Rosemarie Roasted Leg of Lamb

Served with Fresh Mint Sauce, Roasted Garlic and Root Vegetables.

Pot Roasted Chicken Neptune

Filled with Hand Picked Crab and Prawns Served with a Light Mango Balti.

Free Range Chicken Breast and Thighs in a Soy-Ginger Glaze

Cooked on Cedar Planks

Steamed Free-Range Chicken Supreme

Sautéed Wild Mushrooms, Smoked Bacon, Cider Cream and Broad Beans.

Braised Shank of Lamb “Kleftico”

Slow Cooked in Root Vegetables, Tomato and Oregano.

Roasted Rump of lamb with Garlic and Rosemarie

Served on a Cassoulet of Butter Beans.

Dry rubbed Pork loin on Maple

Bramley Apple and Sausage Meat Stuffing, Cider Jus.

Fillets of Sea bass cooked “al a plancha”

Served on a Sauté of Samphire and a Bearnaise Sauce.

Poached Fillet of Salmon “princess”

With Asparagus Tips and Fresh Hollandaise Sauce.

Baked Fillet of Salmon “en Croute”

Served on a bed of Creamed Spinach.

Cedar Planked Fillet of Salmon

with a Sweet Chilli, Soy and Grain Mustard Glaze

Served with Potatoes and Fresh Market Vegetables

Choice of Dessert (from the Dessert Menu)



Signature Catering

Dessert Selection

Strawberry and Shortbread Sable

Home Made Shortbread thins layered with Strawberries and Chantilly Cream.

Brandy Snap Basket filled with a Belgian Chocolate Mousse

Served with Berries and Raspberry Coulis.

Rich Chocolate Brownie

Topped with Toffee Sauce and Caramelized Nuts.

Glazed Lemon Tart and Raspberry Compote.

Sugar pastry tart filled with a Sicilian Lemon Custard.

Keylime Pie with Raspberries and Crème fraiche

Fresh Lime and Carnation Milk Mousse on a Biscuit Base with Chocolate Curls.

Lemon Curd Cheese Cake on a Ginger Nut Biscuit Base

Traditional Cheesecake flavoured with Lemon Curd.

Poached Pear and Frangipane Tart

Sugar Pastry Tart with Pears and Almond Sponge served with Crème Anglaise.

Raspberry and Vanilla Crème Brulée

Set Vanilla Custard glazed with Brown Sugar with Rossini Wafers.

Sticky Toffee, Chocolate and Medjool Date Pudding

Served warm with Fresh Custard.

Traditional Style Tiramisu

Flavoured with Chocolate and Griottine Cherries.

Home Made Treacle Tart flavoured with a hint of Lemon Zest

Served warm with Fresh Vanilla Custard.

Trio of Cheese with Biscuits, Celery, Apple and Real Ale Chutney
“Brighton Blue, Farmhouse Mature Cheddar and Somerset Brie”