

Buffet Menu

Main Course

Baked Ham with a Honey Mustard Glaze & Sweet Mustard Sauce

Whole Salmon
& Dill or Hollandaise Sauce

Sushi Platter (served on a slate)

Homemade Sushi Rolls

with Wasabi Soy & Pickled Ginger

Meat Platter (served on a slate)
Parma Ham, Chorizo Picante, Milano Salami,
locally made Haslet & Smoked Pheasant,
served with Homemade Onion Marmalade

Mixed Olives

Green Olives, Black Olives, Feta,
Sundried Tomatoes, Balsamic soaked Shallots

Coronation Chicken

Homemade Quiche
with a selection of Fillings

Potato Salad made with local Potatoes & Homemade Herby Mayonnaise ***

Homemade Pesto Potato Salad ***

Homemade Rustic Coleslaw

Anglesey Leaf Salad & a selection of Dressings ***

Tomato, Feta & Red Onion Salad with a Balsamic Dressing ***

Couscous

with Herbs & Pomegranate

Humous Selection

Locally made Bread

Dessert

Homemade Eton Mess
with a selection of Summer Fruits

Chocolate Brownie Stack

Homemade Scones
with Raspberry Jam

Welsh Double Cream

PRICE Main Course $\sim £17.00$ per head + VAT Main Course & Dessert $\sim £22.00$ per head + VAT

This is an unstaffed buffet ~ we will deliver the food to the venue and lay it out on the buffet tables.

After the event we will collect the clean dishes and serving plates.

{Crockery and glassware are not provided}

