

Cold Fork Buffet Menu

Aretsi Deal Package 1 for £10.50pp
Minimum order of 60 People

Aretsi Deal Package 2 for £12.50pp
Minimum order of 50 People

Buffet Option 1 £14.50pp

Buffet Option 2 £16.50pp

Buffet Option 3 £18.50pp

Buffet Option 4 £20.50pp

Buffet Option 5 £25.50pp

Buffet Option 6 £32.50pp

Please Choose your Price Option per Person and we will email you the menu.
Minimum order for 25 People.

Create Your Own Buffet Menu

Please feel free to pick your own favourite items and create your own Buffet menu, email to us and we will send you a quote.

Mediterranean Meze/ Tapas/ Cicchetti

Option 1 £13.50pp

Option 2 £14.50pp

Minimum order for 30 People

- Fresh Fruit for £2.00pp
- Buffet Portion Cakes for £2.50pp
- Full Portion With Garnish £4.50 pp

Combo of Three Desserts for £5.50pp

Menu Options

Meat/ Game/ Poultry/ Terrines/ Pies

- Smoked Chicken and Pancetta, Radicchio, Focaccia and Parmesan Aioli
 - Satay Chicken Fillet and Spice Nudel Salad
 - Cajun Chicken Fillet and Red Pepper Salad
 - Chicken Tikka Filet, Mint and Mango Yogurt
 - Grilled Chicken Teriyaki, Yuzu and Sweet Chili
 - Chicken Liver Parfait and Red Onion Chutney
 - Smoked Duck Fillet, Orange Segment, Fennel and Molasses Dressing
 - Five Spice Duck Salad and Oriental Salad
 - Duck Liver Parfait with Pear and Figs Chutney
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- Beef Strips, Salsa Verde and Pecorino
 - Teriyaki Beef and Muli Slaw
 - Vietnamese Spicy Beef, Mango and Spring Onion Salad
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- Venison Terrine with Orange and Apricot Chutney
 - Ham Hock Terrine with Piccalilli
 - Smoked Chicken Terrine with Wild Mushrooms and Tarragon, Tomato Chutney
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- Pork Pies
 - Pork Sausage Rolls
 - Chorizo and Pork Sausage Rolls
 - Scotch Egg and Mustard

Cold Meat Carved

- Roasted Beef Striploin
- Roasted Turkey Crown
- Roasted Honey Glazed Gammon Ham

Cured Meat Sliced Selection

Prosciutto Crudo // Beef Bresaola // Jamon Iberico // Salami Napoli // Mortadella
Chorizo // Culatello // Paio // Pepperoni // Lonzino // Soppressato // Milano Salami

Fish & Seafood

- Salmon Gravlox, Crème Fraiche, Fresh Dill and Lemon Zest
- Cured Salmon in Maple Syrup, Ginger and Lemongrass
- Smoked Trout and Cured in Treacle and Spice

- Smoked Mackrell, Celeriac and Horseradish Remoulade
- Cured Swordfish Carpaccio and Salsa Verde
- Seafood Salad, Prawns, Mussels, Clams, Calamari, Octopus, Red Chili, Garlic, Parsley

- Fresh Crab Salad, Avocado, Fennel, Spring Onions and Lime Dressing
- Corvettes Prawns, Roasted Red Peppers, Garlic, Basil and Cherry Tomatoes
- Tiger Prawns, Red Chili, Mango, Lime and Coriander Salsa

Whole Poached Fish and Garnished

- Premium Poached Whole Salmon Dressed, Cucumber, Dill and Lemon
£120.00
- Premium Poached Salmon Side Dressed, Cucumber, Dill and Lemon
£60.00
- Cured Trout Side Fillet, Beetroot, Gin, Orange and Tarragon **£60.00**
- Dressed Scottish Lobster, Basil, Lime, Mango **£55.00**
- Frutti Di Mare- Cooked & Dressed Shellfish Platter **£90.00**

Cheese Platter

A selection of British and continental farmhouse cheeses

- Blue Stilton, Somerset Brie, Cheddar Cheese
- Fresh Celery, Grapes, Crackers / Biscuits

Selection of Chutneys

- Plum Chutney, Figs & Pears Chutney, Caramelised Red Onion Chutney
- Apricot & Pineapple Chutney, Tomato & Garlic Chutney, Mango & Red Chili Chutney
- Quins Jelly, Piccalilli
- Please note if served as part of a Buffet, additional cost **£2.50 pp**
- For 1 Cheese Plater per Person **£8.00**

Artisan Bread Selection

- Seeded Sourdough, Bread Rolls, Ciabatta, Rye with Grain Sourdough
- Focaccia, Sourdough Baguette, Sesame Buns, Pita Bread

Vegetarian Quiches, Tarts, Filo Pies & Frittata

- Greek Spanakopita, Leeks, Spinach, Feta Cheese Filo Pie
- Sweet Potatoes, Spring Onions, Tarragon, Goat Cheese Quiche
- Celeriac, Beetroot, Caraway Seeds, Brie and Rosemary Tart
- Wild Mushrooms, Chestnut and Potato Torte
- Broccoli, Fresh Peas, Thyme and Blue Cheese Quiche
- Butternut Squash, Walnut, Yellow Lentils and Sage Wellington
- Courgettes, Broad Beans, Dill and Ricotta Tart
- Aubergine, Peppers, Cherry Tomato and Basil Frittata

Homemade Indian Selection

- Curried Cauliflower, Squash, Spring Onions, Lemon and Coriander Samosas
- Courgettes, Red Chili and Carrot Onion Bhajis
- Red Cabbage, Peppers, Green Beans, Onion, Carrots, Mint and Garlic Pakoras
- Mint, Garlic, Lemon Yogurt Dip
- Sweet Chili Jam
- Mango Chutney

Salads Selection

- Greek Salad, Kalamata Olives, Feta Cheese, Olive oil, Lemon and Oregano Dressing
- Cesar Salad, Roman Lettuce, Focaccia Croutons and Parmesan
- Panzanella Salad, Pachino Tomato, Red Onions, Garlic Ciabatta and Basil Oil
- Saffron Rice Salad, Aubergines, Courgette, Peppers, Red Pesto and Halloumi
- Farfalle Pasta Primavera, Cherry Tomatoes, Asparagus and Kale Pesto
- Papaya, Fennel, Orange, Mango, Chili and Tapioca Salad
- Orzo Salad, Tomato, Red Onions, Basil and Buffalo Mozzarella
- Red Quinoa, Chickpeas, Squash, Tender Steam Broccoli, Parsley and Lemon
- Toasted Walnut, Pears, Caramelized Red Onions, Chicory and Goat Cheese Salad
- Tabbouleh Salad, Avocado, Cherry Tomatoes, Pomegranate and Toasted Almonds
- Spiced Watermelon Salad, Charred Feta Cheese, Red Onion and Fresh Mint
- New Potato Salad, Green Beans, Broccoli, Honey and Mustard Dressing
- Moroccan Couscous, Cranberries, Apricot, Chickpeas, Peppers, Cherry Tomatoes
- Grilled Halloumi, Fennel, Cabbage and Carrot Slaw, Lemon and Tarragon Dressing
- Beetroot, Butternut Squash and Barley Salad, Paneer Cheese and Curry Vinaigrette
- Heritage Tomato Salad, Basil, Red Onions, Burrata Cheese, Balsamic Reduction
- Bean and Lentil Salad, Cavolo Nero, Green Olives, Radish, Parsley and Grapefruit

Our Homemade Desserts

- Lemon Drizzle Cake
- Red Velvet Cake
- Carrot Cake
- Coffee Cake and Salted Caramel
- Banana and Ginger Cake
- Persian Love Cake
- Black Forest Gateau
- Tiramisu
- Raspberry and Cherry Bakewell Cake
- Pecan Double Chocolate Brownies
- Banoffee Biscoff Pie
- Yuzu and Orange Cake
- Passion Fruit, Mango and Coconut Cheesecake
- Pepper Mint and Chocolate Mousse
- Lemon Posset and Limoncello Jelly
- New York Cheesecake and Raspberry
- Profiteroles, Crème Patisserie, Chocolate Sauce
- Vanilla Panna Cotta, Biscotti, Lychee Syrup and Berries
- Fruit Platter