

Cold Fork Buffet Menu Template

A Global Culinary Journey - Chilled Selections

Please choose your price option per person, and we will email you the corresponding menu selections and a formal quote. A minimum order of 50 people applies.

2025 Cold Fork Buffet Price Options (Per Person)

Table

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Package	Courses	Option A	Option B
Bronze	One Course (Cold Mains & Salads)	£17.50	£18.50
Silver	Two Course (Starters + Cold Mains)	£24.50	£26.50
Gold	Three Course (Starters + Cold Mains + Desserts)	£32.50	£36.50
Platinum	Three Course (Premium Selection)	£38.50	£42.50

Menu Selection

STARTERS

Chilled Soups*Served in shot glasses or small bowls* • Classic Gazpacho Andaluz • Chilled Vichyssoise (Leek & Potato) • Chilled Cucumber, Mint & Yoghurt Soup • Chilled Watermelon & Feta Soup

Canapés & Bites*Selection of 3 per person* • Smoked Salmon Blinis with Crème Fraîche & Dill • Goat Cheese & Caramelised Onion Tartlets • Beef Carpaccio Crostini with Horseradish Cream • Mini Caprese Skewers (Cherry Tomato, Mozzarella & Basil) • Duck Liver Parfait on Toasted Brioche with Fig Chutney • Ham Hock Terrine & Cornichon Toasts • Vegan: Avocado & Quinoa Bites with Lime

Salads & Cold Plates*Individual portions or sharing platters* • Caprese Salad (Buffalo Mozzarella, Beef Tomatoes & Basil) • Caesar Salad with Shaved Parmesan & Croutons • Waldorf Salad (Celery, Apple, Walnuts & Blue Cheese) • Poached Pear, Walnut & Stilton Salad • Salmon Gravlox, Dill, Cucumber & Rye Bread • Prawn & Mango Salad with Lime & Coriander • Chicken Liver Parfait, Quince Chutney & Toasted Brioche • Vegan: Quinoa Tabbouleh with Pomegranate & Herbs

International Cold Starters • Greek: Tzatziki with Pita Bread & Dolmades • Italian: Antipasto Platter (Cured Meats, Olives & Artichokes) • French: Duck Rillettes & Cornichons • Spanish: Jamón Ibérico with Pan con Tomate • Asian: Vietnamese Summer Rolls with Peanut Dip

MAIN COURSES

Meat & Poultry *Served cold, sliced for easy service* • Poached Chicken Breast, Herb Mayonnaise & Asparagus • Coronation Chicken with Mango & Toasted Almonds • Chicken Ballotine, Tarragon & Lemon Dressing • Duck Confit, Orange & Walnut Salad • Roasted Turkey Breast, Cranberry & Pistachio Stuffing • Honey-Roasted Ham, Wholegrain Mustard Mayonnaise • Roast Beef Sirloin, Horseradish Cream & Watercress • Beef Carpaccio, Parmesan Shavings & Rocket • Lamb Roulade, Mint Yoghurt & Pomegranate • Pork Rillettes with Cornichons & Crusty Bread

Fish & Seafood • Poached Salmon, Cucumber Ribbons & Dill Crème Fraîche • Smoked Mackerel Pâté, Pickled Beetroot & Rye Crackers • Prawn Cocktail, Avocado & Marie Rose Sauce • Seafood Platter: Poached Prawns, Crab Claws & Lemon Aioli • Tuna Niçoise Salad (Seared Tuna, Beans, Eggs & Olives) • Gravadlax Platter with Mustard Dill Sauce • Seafood Terrine with Crayfish & Mango

Vegetarian • Roasted Vegetable & Goat Cheese Tart • Mediterranean Quiche (Sun-dried Tomatoes & Olives) • Spinach & Ricotta Filo Rolls • Butternut Squash, Sage & Blue Cheese Tart • Greek Moussaka (Served at room temperature) • Wild Mushroom & Truffle Arancini • Vegan: Roasted Cauliflower & Tahini Salad

Vegan • Moroccan Roast Vegetable & Chickpea Salad • Vegan Wellington, Mushrooms & Spinach • Plant-Based 'Tuna' Niçoise (Chickpea & Caper) • Vegan Shepherd's Pie (Served cold as a salad bowl) • Buddha Bowl: Tofu, Quinoa & Edamame • Asian Noodle Salad with Sesame & Ginger

SIDE DISHES

Potato & Grain Salads • New Potato Salad with Chives & Crème Fraîche • Mediterranean Couscous with Roasted Vegetables • Quinoa Salad, Pomegranate & Mint • Bulgur Wheat, Roasted Peppers & Herbs • Classic Coleslaw

Green Salads • Mixed Leaf Salad, French Dressing • Rocket & Parmesan Salad • Sautéed Spinach (Served at room temperature) • Roasted Mediterranean Vegetables

Breads • Artisan Bread Basket with Butter • Focaccia with Rosemary & Sea Salt • Gluten-Free Rolls

International Sides • Italian: Panzanella Bread Salad • Greek: Marinated Olives & Feta • French: Lentil Salad with Dijon Vinaigrette • Asian: Sesame Soba Noodle Salad

DESSERTS

Individual Cakes & Tartlets • Lemon Drizzle Cake Squares • Chocolate Brownie Bites • Mini Carrot Cake Cupcakes • Bakewell Tartlets • Pecan Chocolate Tart, Salted Caramel

Fruit-Based Desserts • Lemon Posset with Raspberry Compote • Mango & Passion Fruit Trifle • Panna Cotta Vanilla, Rhubarb & Strawberry • Eton Mess Individual Cups • Fruit Tartlets with Crème Pâtissière

Cheesecakes • New York Raspberry Cheesecake Slices • Biscoff & Honeycomb Cheesecake •
Lemon & Passion Fruit Cheesecake

International Desserts • Greek: Baklava Fingers with Honey Syrup • Italian: Tiramisu Cups •
French: Tarte Tatin, Crème Chantilly • Spanish: Churros Bites with Chocolate Dip (Served at room
temp) • Asian: Coconut Panna Cotta with Mango