

T W E L V E

EVENT MANAGEMENT
FOOD | PARTIES | DESIGN

COLD BUFFET MENU

MAIN COURSES

chicken breast, lemon and garlic mayonnaise

roast sirloin of bowland beef, cream of horseradish

smoked ham

smoked turkey breast

poached salmon fillet, lemon mayonnaise

chicken and bacon mousse terrine, plum and apple chutney

seafood platter – salmon, peppered mackerel, tiger prawns, herring

filo tartlets of goats cheese

cheese, tomato and basil quiche

marinated mediterranean vegetables in olive oil

SALADS

tossed green salad of mixed leaves, pepper and cucumber

baby potato, bacon and chive

penne pasta, sweetcorn, peppers, tomato mayonnaise

waldorf

coleslaw in grain mustard mayonnaise

classic ceaser

TO FINISH

lancashire cheese platter, mrs kirkhams original, blackstick blue, oak smoked lancashire

baileys cream filled profiteroles, chocolate sauce

salad of seasonal fruits

lemon cheesecake

fruit gateau

pavlova of fresh fruits

strawberry tarts with fresh cream

summer pudding, clotted cream

apple and cinnamon cheesecake