

# Cold Fork Buffet

*Please note prices quoted represent the food and beverage value exclusive of VAT. Upon request CBH will provide a detailed quotation inclusive of staffing, equipment, linens, tableware and glassware then costed additionally to suit your specific requirements – call us today and let CBH team do the rest.*

## Meat

- Spiced cooked gammon joints, pickles, chutneys and relish
- Char grilled gremolata chicken, sliced over fennel and onion
- Roast turkey breast, cranberry and orange compote
- Continental sliced charcuterie with bocconcini, olives and sun blush tomatoes
- Sesame beef salad with bean shoots, broccoli, carrot and mange tout, soy dressing
- Roast sirloin of beef sliced and presented with a horseradish and beetroot relish
- Chicken and chorizo ballontine, sautéed peppers and courgettes
- Coronation chicken with dried apricots and toasted almonds
- Gremolata chicken (Marinated in mint, lemon and garlic)

## Fish

- Smoked salmon and cream cheese
- Tuna, cucumber and gherkin mayonnaise
- Poached salmon and cucumber
- Prawn cocktail with Marie rose dressing
- Smoked mackerel with pickled beets and horseradish dressing



[www.cbhcatering.com](http://www.cbhcatering.com)

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## Vegetarian

- Ricotta, spinach, pine nut and mint filo pastry pie, chilled tomato compote
- Tomato and basil pressing, pesto emulsion
- Spinach and Gorgonzola quiche with roast red onion
- Stuffed red peppers with cherry tomatoes, garlic and basil
- Mushroom and goats cheese tart with tomato compote

## Pricing

Two options **£10.95**

Three options **£13.50**

Four options **£15.00**



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# Delightful Sharing Bowls of Salad

- Beef tomato and soft torn mozzarella with torn basil, pine nuts and red onions
- Hard-core slaw (Fennel, carrot, celeriac, red & white cabbage, Spanish onion) with cayenne
- Roast beets with redcurrant glaze, celery ribbons, parsley and chives
- New potatoes with sour cream and herbs or wholegrain mustard, soft herbs and vinaigrette
- Tomato salad with flowers, Za'atar and freekeh with pomegranate dressing
- Classic Caesar salad with ciabatta croutons, anchovies and shaved parmesan, Caesar dressing
- Fine green beans and black eye with red onion, toasted hazelnuts and orange dressing
- Classic Waldorf with apple, celery and walnuts
- Summer vegetable salad with peas and pods
- Puy lentils with tomatoes, herbs and gorgonzola
- Chick pea sauté with Greek yoghurt
- Bittersweet salad (Red cabbage, radicchio, pomegranate, micro leaves and orange dressing)
- "Tomato Party" with couscous, fregola and handfuls of mint and parsley
- Quinoa and grilled sourdough salad
- CBH niçoise salad with fine beans, black olives, saffron potato, cherry tomato and soft-boiled egg served with Dijon mustard vinaigrette
- Coconut rice salad



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# Delightful Sharing Bowls of Salad

- Seasonal “Garden of England”
- Lentils with goat’s curd, asparagus, beetroot, mint and parsley
- Creamy coleslaw with hazelnuts, raisins and sour cream
- “Russian” salad with celeriac, peas, carrots, potato and onions, handfuls of flat parsley and mustard mayonnaise
- Tabbouleh burghul (Cracked wheat with herbs, lemon, garlic and olive oil)
- Caponata with toasted pine nuts and ciabatta
- Fennel, roast lemon, tomato and pea shoot salad with lemon oil dressing
- Griddled halloumi, watermelon, capers, balsamic roast red onion and mint salad with chilli flakes, pine nuts and rocket dressing
- Soya and butter bean salad with watercress, sun ripened and scorched tomatoes, pitta crisps and watercress aioli
- Chimichurri rice salad
- Minted melon, tomato & prosciutto salad
- Rustic style breads with butter



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# Desserts

## Dessert Selection

- Seasonal fruit pavlova
- Lemon roulade
- Caramelised lemon tart, mascarpone, berry compote
- Treacle tart, clotted cream
- Pear frangipane tart with Chantilly cream
- Seasonal fruit salad with fruit stock
- Elderflower jelly with summer fruits
- Sticky toffee pudding with clotted cream
- Raspberry and white chocolate trifle served with butter shortbread
- Chocolate and raspberry tart with vanilla cream
- Normandy apple flan with clotted cream
- Banoffee toffee tart
- CBH "Mess"
- (Bowls of seasonal fruits with whipped cream and toasted hazelnut meringue)

- Tiramisu
- New York style baked cheesecake, roast fruit compote
- Kent strawberries with Chantilly cream (Seasonal)

## Pricing

**£5.95** per item

*(Additional dessert selections charged at £1.50)*

## Cheeseboards

Kent, Surrey and Sussex cheeses accompanied by artisan crackers, seedless grapes, nuts and chutney

International cheeseboard served with artisan breads, crackers, seedless grapes, dried fruits, celery, pecan nuts and chutneys

## Pricing

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# Information

## Hire Options

Tables for service / dining / poseur tables

Crockery, cutlery

Glassware

Quality white trestle and table linen

Quality white linen napkins

## Delivery and Staffing Options

Delivery on / with disposables

Delivery on china with collection arranged

Delivery, layout, staff for assisted service

## Notes

Orders to be placed for minimum 20 persons, and five working days in advance please.

Prices are subject to VAT



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