

CBH Cold 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, 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

Fish

Seafood salad with julienne of mange tout, carrot, Spring onion and mushrooms, bound in a citrus vinaigrette (market fish)
Salmon 'Palava' – whole sides of salmon marinated in teriyaki and mirin cooked with crushed capsicums.
Lime and coriander crème fraiche
Poached centre cut salmon fillets with dill remoulade
Smoked salmon simply served with cracked pepper and lemon
Flaked poached and smoked salmon salad with peas, samphire and cucumber

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

Two options £10.95

Three options £12.50

Four options £15.00

Delightful Sharing Bowls of Salad
(Beautifully presented, £19.95 for 10 persons)

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 nicoise salad with fine beans, black olives, saffron potato, cherry tomato and soft boiled egg, Dijon mustard vinaigrette
Coconut rice 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

Rustic Bread Selection

Rustic style breads with butter **£1.95**

Dessert Selection

Seasonal fruit pavlova
Lemon roulade
Caramelised lemon tart, mascarpone, berry compote
Treacle tart, clotted cream
Pear, frangipane and chocolate tart with pouring cream
Seasonal fruit salad with fruit stock
Elderflower jelly with summer fruits
Sticky toffee pudding with clotted cream
Chocolate tart with vanilla cream
Normandy apple flan with clotted cream
Seasonal fruit crumble with soft whipped cream
Banoffee toffee tart
CBH "Mess" (Bowls of seasonal fruits with whipped cream and toasted hazelnut meringue)
Tiramisu
New York baked cheesecake, roast fruit compote
Kent strawberries with Chantilly cream (Seasonal)

Desserts £5.95

Tea and Coffee Service

Fresh ground coffee, teas and fusion teas

£1.95 per head



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