

Cold Buffet Selector

Main Dishes

Honey baked gammon with pickles and chutneys
Poached glazed salmon with citrus crème fraiche
Boned stuffed chicken filled with a red pepper mousse
Blackened salmon with cajun spice,
lime and chilli mayonnaise
Curried chicken “Elizabeth” with nutty rice
Roast breast of Turkey with cranberry sauce
Char grilled chicken marinated in lemon, thyme and garlic
Anti pasta with bocconcinni, olives
and sun blush tomatoes
Gorgonzola tart with spinach, red onion and tomato

Salads

Tomato, cucumber and melon salad
Cos and gem lettuce Caesar with sea salt
croutons and shaved parmesan
Pesto rosso pasta, black olives, peppers and torn basil
Nicoise salad with saffron potatoes, cherry
tomatoes and French beans
Three tomato salad of beef, blistered
cherry and scorched cherry
Red leaf salad, lollo rosso, radicchio, oakleaf and chicory
Traditional creamy coleslaw with spring onions
Traditional new potato salad with
sour cream and soft herbs
Dirty Louisiana rice salad
Vivid green salad with summer vegetables
Crunchy puy lentil salad
(Red onions, feta cheese, sun blush
tomatoes, thyme & raspberry dressing)
Thai noodle salad
(Peppers, chillies, red onions, coriander, plum dressing)



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Desserts

Bitter chocolate tart with crème fraiche
Lemon tart with Italian meringue
Chilled lemon curd bread and butter pudding
Exotic fruit salad in a mint and vanilla syrup
Strawberries, meringues and Chantilly cream
Selection of cheese with “all the trimmings”

Information

Should service be required staff will be charged for according to the number of guests attending and the level of service required.

CBH would recommend a ratio of 1/20 for service staff.

CBH would recommend for your convenience that the linen be hired through a marquee company, the venue or a reputable laundry supplier.

This allows CBH to depart without having to remove tablecloths prior to the conclusion of the event.

CBH can supply all glassware, crockery and cutlery upon request and would quote accordingly. Upgrades are also available upon request.

Should your event be held in a marquee then a “Service Tent” would be required with solid flooring, ample provision of power and access to a fresh running water supply



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