

CBH Hot Buffet

Main Dishes

Tagine of lamb flavoured with Moroccan
"Ras-al-Hanout" spices

Braised beef Bourguignon with caramelised
onions and smoked lardons of bacon

Thai green chicken or vegetable curry in
a light coconut flavoured sauce

Classic "Coq au Vin"

Chilli con carne with peppers and kidney beans,
served with sticky rice, sour cream and guacamole

Lancashire "Hot Pot" with layered
potatoes with rosemary glaze

Creamy chicken breast collops in a
white wine and mushroom sauce

CBH fish pie with a crisp cheese and mustard mash top

Sauté of Romney Marsh Lamb, Penny Onions, Apricots

Redcurrants in a Rosemary & Red Wine Sauce

Vegetarian

Linguini with sun dried tomato,
olives, and wild mushrooms

Slow roast peppers filled with
tomatoes, oregano and garlic
Penne pasta tossed in sugo with roast
Mediterranean vegetables
Aubergines stuffed with Mediterranean
cous cous, tomato and basil sauce
Chick pea, forest mushrooms and tomato casserole
Wild Mushroom & Butternut Squash
Risotto, Shaved Parmesan & Chives

Accompaniments

New potatoes rolled in mint butter
Braised scented rice
Seasonal vegetables Meli-Milo
Mediterranean ratatouille
Oven Roast New Potatoes with Thyme

Dessert

Marmalade brioche bread and butter pudding
Bitter chocolate tart with crème fraiche
Lemon tart with Italian meringue
Hot fruit crumble and custard
Exotic fruit salad in mint and vanilla syrup
Selection of cheese with 'all the trimmings'



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Information

Prices indicated are the menu price only.

Service 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.

The number of chefs required will be dependent on the number of guests attending and the complexity of the menu choice. As a guide CBH recommend 1 chef per 50 guests.

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

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

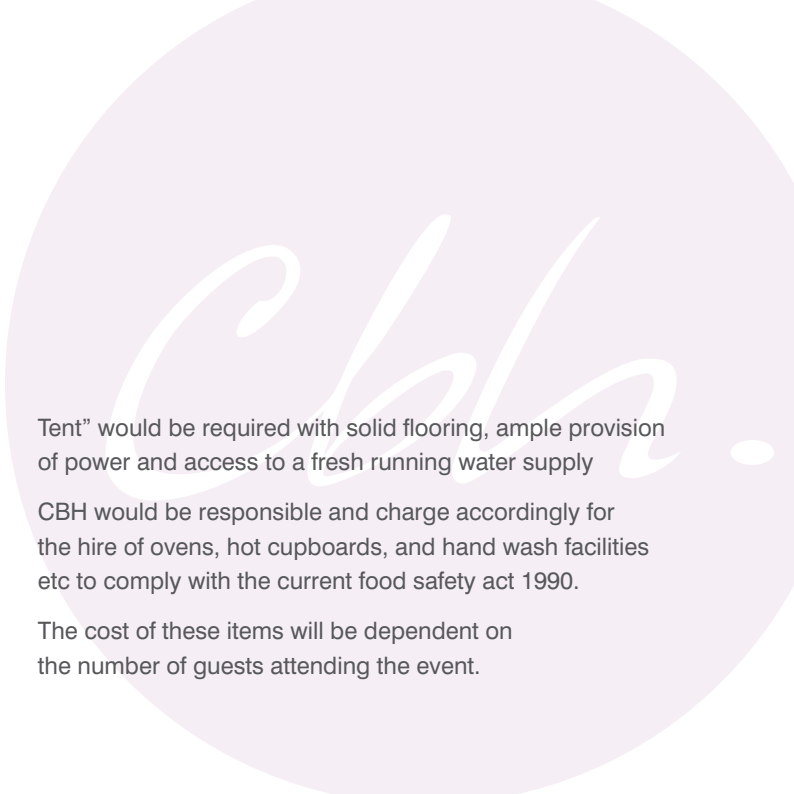
CBH can provide hire of all glassware, crockery and cutlery upon request and quote accordingly. Upgrades are available upon request.

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

CBH would be responsible and charge accordingly for the hire of ovens, hot cupboards, and hand wash facilities etc to comply with the current food safety act 1990.

The cost of these items will be dependent on the number of guests attending the event.



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