

elaine DAY entertaining food

Family Style Buffet

Mains, choose from:

Roasted salmon fillets with salsa verde, samphire and slow-roast tomatoes, served with a kilner jar of lemon mayonnaise

Chargrilled chicken breast marinated in lemon oil and tarragon served with a fresh herb mayonnaise

Thai spiced satay style chicken with fresh mango and coconut

Seared fillet of aged beef with a tarragon, mustard and green pepper rub. Served rare with horseradish cream, watercress, roasted heritage baby beetroot and parmesan

Honey and mustard glazed ham, served with rosemary glazed cocktail sausages & a mustard aioli

Roast peppers filled with Moroccan spices, quinoa pine nuts, herbs and pomegranate (feta optional) ✓

Selection of warm savoury tarts (choose one)

- Leek and gorgonzola ✓
- Roasted Mediterranean vegetable, toasted pine nuts and feta ✓
- Hand-picked Salcombe crab & gruyere

Accompanied by a choice of:

Local baby leaf & herb salad with cured lemons and a raspberry vinaigrette

Tuscan panzanella salad with heritage tomatoes, cucumber, charred peppers, baby capers, basil and ciabatta croutons

Puy lentil, beetroot, mint and feta salad

Spring vegetable salad with toasted hazelnuts, edible violas and an orange & hazelnut dressing

Roasted heritage carrot, quinoa and coriander salad with an orange & harissa dressing

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Traditional coleslaw

Roast butternut and red onion salad with a tahini dressing, rocket, pine nuts and a Za'atar topping

Char-grilled courgette salad with parmesan shavings, purple micro basil and a saffron yoghurt dressing

Warm potato salad with roasted red onions, dressed with baby capers, fresh dill and Dijon mustard

Cornish new potatoes with a herb butter

Saffron roasted new potatoes

Selection of homemade focaccia and artisan baguette, with butter and dipping oil

Desserts

Lemon cheesecake, with a passionfruit jelly top

Sticky orange, almond and polenta cake served with vanilla infused mascarpone and blueberry compote

Bitter chocolate and amaretto torte with creme chantilly

Chocolate fudge brownies with clotted cream and raspberries

Summer berry and custard crumble trifle

Classic lemon tart with creme fraiche

Plum and almond frangipane tart with clotted cream

Giant pavlovas with seasonal fruit, raspberry coulis and toasted almonds