

# High Class Catering

by Davina Parker

## Traditional Buffet Menu

- Homemade pâté - chicken liver or smoked mackerel
- Home roast honey and mustard glazed gammon joint
- Freshly poached salmon with hollandaise sauce
- Baby new potatoes, with butter, garlic and fresh herbs
- Selection of Artisan breads

Salad (We suggest a choice of three):-

- Mixed salad - crisp lettuce, tomatoes, cucumber
- Homemade coleslaw
- Tomato, red onion and fresh basil
- Broccoli, red pepper and sunflower seed
- Pasta salad with tuna
- Greek salad with feta, olives and tomatoes
- Thai mango salad
- Spinach and asparagus with Parmesan shavings and toasted pine nuts

## Desserts

- Almond bakewell tart
- Lemon tart (with or without meringue)
- Apple tart
- French strawberry tart
- Chocolate tart
- Cheesecake (vanilla, lemon, chocolate orange or salted caramel)
- Banoffi pie
- Sticky toffee pudding
- Brioche and white chocolate pudding