

Cold Knife & Fork Buffet

Quiche Options

Slow roasted tomato, feta cheese & spinach
Red Onion, goats cheese & rocket
Smoked Salmon, lemon & dill
Bacon, leek & gruyere
Wiltshire ham, wild mushroom & tomato
Roasted red pepper & pesto
Brie & tomato
Classic Lorraine
Broccoli & stilton

Cold Meat & Fish Options

Selection of cured & smoked meats with homemade chutney
Whole dressed salmon with prawns & lemon creme fraiche
Chicken Caesar salad
Cumin and coriander marinated chicken breast
Turkey & cranberry pie
Thai chilli and ginger marinated chicken breast
Beef and stilton pie
Fresh Nicoise salad - mixed green salad leaves with tuna, egg, potatoes, fine beans, olives,
cherry tomatoes, and parmesan
Lemon-poached salmon fillet
Seafood and smoked fish selection with a dill crème fraiche

Salad Options

Mixed leaf and herb salad with classic french vinaigrette and croutons
Thai coleslaw with a chilli & coriander mayonnaise
Fresh pea, broad bean, mange tout & rocket salad
Traditional Waldorf salad – sliced green apples, white cabbage, celery and walnuts
Cannellini & butter bean salad with smoked garlic, baby spinach and Parmesan
Classic Greek salad - Feta cheese, tomato, cucumber and Kalamata olives

Potatoes, Rice and Wheat Options

New potato, bacon and mature cheddar cheese salad in a chive mayonnaise
Penne pasta with spinach, pesto and green peppers
Bulgar wheat with dry apricots, pine nuts and mint
New potato, watercress & spring onion salad with an olive oil and lemon dressing
Rice salad flavoured with mild curry, coconut and raisins
Rosemary-roasted sweet potatoes, butter nut squash and rocket salad
Moroccan cous cous with sultanas, chick peas and coriander
Wild rice, aubergine and lentil salad with a light garlic and cumin dressing

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Dessert Options

Chocolate fudge brownie with double cream
White chocolate & raspberry cheesecake
Dark chocolate and ginger tart
Meringue filled with fresh fruit and a passion fruit coulis
Apple and blackberry crumble
Pear, plum & pistachio tart
Tangy lemon & lime tart
Apple pie with whipped cream
Lemon & custard tart with crunchy topping
Selection of local cheeses with homemade chutney & biscuits (50p supplement per head)
Traditional Cheeseboard

A selection of local & British cheeses served with homemade chutneys,
a variety of biscuits, apples, celery and grapes

Ploughman's Platter

Freshly sliced Wiltshire ham, a selection of local cheeses with homemade chutney,
pickled egg & beetroot, duck and apricot pate and freshly baked bread rolls.

Greek Platter

Feta cheese, tomato, cucumber and Kalamata olive salad, grilled peppers, mini lamb kofte,
lemon & extra virgin olive oil squid salad, homemade houmous & tzatziki dips with pitta bread

Italian Platter

Parma ham, salami, sun blushed tomatoes, fresh pesto dip, ciabatta bread,
buffalo mozzarella, roasted artichoke hearts and a rocket & Parmesan salad