

## *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