

A photograph of a vegetarian hot buffet. In the foreground, there are skewers of grilled vegetables, including zucchini, eggplant, and tomatoes, coated in a red sauce. In the background, there are large trays of mixed rice with vegetables and a green salad with sliced cucumbers. A large teal circle is overlaid on the center of the image, containing the text and logo.

VEGETARIAN HOT BUFFET



*A freshly cooked vegetarian
fork buffet offering waitress
service, hire and drink
options if necessary.*

Our chef will make subtle changes to the ingredients to ensure we are using seasonal and local produce, supporting local suppliers.

Price quoted is for 50 (or more)
guests and excludes VAT.

CANAPÉS

Please choose three

Marinated courgette with lemon thyme and sun dried tomato skewer

Wild mushroom stroganoff in a toasted seed basket

Sautéed leek and melting brie tartlets

Wee roasted vegetable and pesto pine wheels

Spinach roulade rolled with goat's cheese and fresh herbs

Crispy filo baskets filled with Waldorf salad

Risotto and Caerphilly crispy balls

Roasted cherry tomato tartlets in parmesan pastry flower cups

Local asparagus tips with hollandaise

VEGETARIAN BBQ

V - Chick pea, carrot & coriander burgers

V - Halloumi sandwiched mushroom burger

V - Spiced aubergine wedges

V - Grilled corn cobs with chilli butter

V - Marinated grilled mushrooms

V - Chard sweet potato with smoked Halen mon

MAIN BUFFET

.....

Please choose one or two depending on numbers

Coconut, papaya and potato salad with a sweet chilli dressing

Vegetable Thai green curry served with fragrant rice and/or noodles,
popadoms and naan bread

Fennel, salsify and white bean stew with sherry and smoky paprika,
served with brown and wild rice with fresh herbs and caramelised onion
and a selection of delicious homemade bread rolls and scones

Goosey leek, goat's cheese and sweet potato strudel served with chunky golden crisp
roasted potatoes and selection of delicious homemade bread and scones.

Vegetarian lasagne, sliced beef tomato salad with artichoke hearts,
diced onion and vintage balsamic vinegar and garlic bread

Parsnip and leek tart tatin with parsley sauce and served with new season
potatoes tossed in Welsh butter and fresh mint, olive oil, basil and spring
onion and selection of delicious homemade bread and scones.

Stuffed Portobello mushroom with leek, walnut and creamy blue cheese
served with Greek salad with chunky olives, feta, coriander, tomato and
cucumber and selection of delicious homemade bread and scones.

DESSERT

.....

Please choose one or two depending on numbers

Profiteroles filled with orange custard cream and covered in dark chocolate

Apple and dark plum crumble with molasses sugar and vanilla custard

Chocolate and banana bread pudding

£24.00 a head

Included within this cost

The chef, buffet table linen, paper napkins, cutlery & crockery.

Please feel free to use these ideas to mix and match with other menus