07881 422 955

**ALEX@GUYSCLIFFECATERING.CO.UK** 

# **HOT BUFFET**

#### Option 1

Chicken, mushroom and tarragon

Slow roasted vegetable chilli (v)

Whole roasted sweet potatoes or jacket potatoes

Fragrant rice

Garlic and herb bread

Dressed salad

Grated mature cheddar

Sour cream

Mango chutney

## Option 2

Slow cooked chilli con carne

Portobello and chestnut mushroom stroganoff (v)

Fragrant rice

Whole roasted sweet potatoes or jacket potatoes

Garlic and herb bread

Dressed salad

Grated mature cheddar

Sour cream

Mango chutney



07881 422 955

ALEX@GUYSCLIFFECATERING.CO.UK

#### Option 3

Roast loin of pork

Individual sticky beetroot and butternut squash wellington (v)

Roasted stuffing balls

Sea salt and extra virgin olive oil roasted new potatoes

Trio of fresh vegetables

Honey and mustard sauce

Apple sauce

#### Option 4

Chef's authentic chicken tikka curry
Chana saag - chickpea and spinach curry
Bombay aloo - Indian spiced potatoes
Fragrant lemon and coriander basmati rice
Chilli naan breads with butter and honey
Mint and coriander yoghurt
Mango chutney

# Option 5

Spanish meatballs, slow roasted marinara sauce

Oven roasted white fish in garlic, parsley, extra virgin olive oil, fresh lime

Vegetable paella (vegan)

Devilled potatoes

Mixed salad

Homemade garlic aioli

07881 422 955

ALEX@GUYSCLIFFECATERING.CO.UK

### Option 6

Chicken tikka and potato pathia

King prawn, chilli, lime and coconut curry

Spinach, chickpea and pepper curry (vegan)

Lemon and garlic basmati rice

Chilli naan breads with butter and honey

Layered salad

Mint and coriander yoghurt

Mango chutney

#### Option 7

Chef's special Hungarian beef goulash

Butternut squash with olives, chickpeas and rose harissa

Greek salad

Mediterranean cous cous

Warm flat breads

Coriander yoghurt

# Option 8

Slow roasted Moroccan leg of lamb

24 hour marinaded loin of pork, piquanté pepper sauce

Mediterranean cous cous

Warm new potatoes, fresh herbs and extra virgin olive oil



07881 422 955

ALEX@GUYSCLIFFECATERING.CO.UK

Fresh vegetables

Mint and coriander yoghurt

### Option 9

Garlic and rosemary roasted leg of lamb, red wine gravy

Lemon and thyme roasted chicken breast cooked in white wine

Sea salt and extra virgin olive oil roasted new potatoes

Trio of fresh vegetables

Roasted sage and onion stuffing

Mint sauce

## Option 10

Beef steaks braised in beer and onions

Oven roasted cod with sundried tomatoes, parsley and lemon

Sea salt and extra virgin olive oil roasted new potatoes

Warm crusty bread

Trio of fresh vegetables

Condiments

#### <u>Desserts</u>

A selection of homemade cakes and pastries and a fresh fruit platter

Or choose any two from the list below:



07881 422 955

ALEX@GUYSCLIFFECATERING.CO.UK

A choice of crumble:

(Served with Devon custard and pouring cream)

Apple and cinnamon

Apricot and almond

Apple and cherry

A choice of cheesecake:

Baked New York vanilla cheesecake, topped with berry coulis

Lemon and lime cheesecake, fresh strawberries

Biscoff cheesecake, fresh raspberries

A choice of fruit:

Served with pouring cream (optional)

Fruit platter

Tropical fruit salad

Mixed berries salad

Strawberries and cream

Salted caramel chocolate brownie, warm chocolate sauce, fresh strawberries and cream Banoffee pie, fresh berries

Lemon tart with fresh raspberries and raspberry coulis

Cheese board - A selection of luxury cheeses, biscuits, grapes, celery, caramelised red onion chutney

Please let us know of any dietary requirements
Gluten free, dairy free and vegan options available (on request)
\*Everything is homemade by Alex who is a qualified chef with over 17 years' experience