



## Cold Buffet

### Mains

*Spiced cooked gammon joints, pickles, chutneys, and relish.*

*Roast turkey breast, cranberry and orange compote*

*Continental sliced charcuterie with soft torn mozzarella, olives and sun blush tomatoes.*

*Sesame beef salad with noodles, broccoli spears, carrot, mange tout, soy, ginger & honey dressing*

*Roast sirloin of beef sliced and presented with a horseradish and beetroot relish.*

*Coronation chicken with dried apricots and toasted almonds*

*Gremolata chicken (Marinated in mint, lemon, and garlic)*

*Flaked poached and smoked salmon salad with peas, potatoes, samphire, dill and cucumber.*

*Poached centre cut salmon fillets with dill remoulade.*

*Salmon 'Palava' - whole sides of salmon marinated in teriyaki and mirin cooked with crushed capsicums served with lime and coriander crème fraîche*

*All the above £6.95 per item*

*Slow roast stuffed red peppers with cherry tomatoes, garlic and basil (Vegan)*

*Mushroom and goats cheese tart with tomato compote (V)*

*Beetroot, butternut squash & mushroom Wellington (V)*

*Soba noodles with aubergine & mango with coriander and basil (Vegan)*

*Broccoli and Gorgonzola pie (V)*

*Tomato, red onion & courgette tian, with a spiked tomato dressing (Vegan)*

*All the above £4.75 per item*



## Salads

### *Classics*

*Niçoise salad with fine beans, black olives, saffron potato, cherry tomato and soft-boiled egg served with Dijon mustard vinaigrette.*

*Classic Caesar salad with ciabatta croutons, anchovies and shaved parmesan, Caesar dressing*

*"Russian" salad with celeriac, peas, carrots, potato and onions, handfuls of flat parsley and mustard mayonnaise*

*New potatoes with sour cream and herbs or wholegrain mustard, soft herbs, and vinaigrette*

*Creamy coleslaw with hazelnuts, raisins, and sour cream*

*Beef tomato and soft torn mozzarella with torn basil, pine nuts and balsamic roast red onions*

### *Alternatives*

*Hard-core slaw (Fennel, carrot, celeriac, red & white cabbage, Spanish onion) with cayenne*

*Roast beets with redcurrant glaze, celery ribbons, parsley and chives*

*Summer vegetable salad with peas and pods*

*Beef tomato carpaccio with spring onion and ginger salsa*

*Puy lentils with tomatoes, herbs, and gorgonzola*

*Bittersweet salad (Red endive, radicchio, pomegranate seeds, blood oranges, micro leaves, toasted pine nuts and orange dressing)*

*Heirloom tomatoes with sumac onions and pine nuts*

*Cucumber salad with garlic, ginger & red onion, sesame seed dressing*

*Mango and coconut rice salad with roasted peppers and spring onions.*

*Seasonal "Garden of England"*

*Tomato and bread salad with pickled anchovies and capers*

*Puy lentils with goat's curd, asparagus, beetroot, mint and parsley*

*"Continued"*



*Tabbouleh burghul (Cracked wheat with herbs, lemon, garlic and olive oil)*

*Saffron cauliflower with sultanas, olives, and parsley*

*Griddled halloumi, watermelon, capers, balsamic roast red onion and mint salad with chilli flakes, pine nuts and rocket dressing*

*Soya and butter bean salad with watercress, sun ripened and scorched tomatoes, pitta crisps and watercress aioli*

*All the above £2.95 per item*

## **Desserts**

*Blueberry, almond & lemon cake with vanilla ice cream or soft whipped cream*

*Kiwi, pineapple, mango, grape & orange salad with berries & elderflower dressing*

*Sticky chocolate & orange cake, caramelised oranges, crème fraîche*

*Kent apple pie with caramelised apple & clotted cream*

*Chocolate mousse with "pick & mix" topping.*

*Rose, raspberry, and coconut fool*

*Lemon tart, crème fraîche, strawberry paint, seasonal berries*

*Strawberry & gingernut cheesecake with poached strawberries*

*Elderflower jelly with summer fruits & shortbread*

*Raspberry and white chocolate trifle*

*Lemon drizzle cake with seasonal compote and crème Anglaise*

*Vegan chocolate brownie with whipped cream and seasonal berry compote*

*Spiced apple cake with vanilla whipped cream*

*Lemon posset with strawberries and shortbread*

*Roast peaches with amaretti, pistachios and mascarpone*

*All the above £4.95 per item*

## Information

*Price upon Application, subject to the number of persons and menu selection.*

*Lily`s can provide a delivery only service, alternatively supply lead chefs and service staff for set up, service and clear.*

*In addition, we can also arrange the hire of all necessary equipment for your event to include furniture, linen, crockery, cutlery and glassware subject to your requirements.*

*Finally, any kitchen equipment, if required to provide the menu selection of your choice for the number of guests to attend.*

*All prices quoted subject to VAT charged at the current prevailing rate 20%*