



HOT AND COLD FORK BUFFET MENU

All buffets served with bread, butter & condiments

Cold Mains, Choose 2

- Honey Glazed Ham, Pickles & Chutney
- Crisp Breaded Chicken Roulade Filled with Sunblushed Tomato
- Coronation Chicken
- Roast Turkey, Pigs in Blankets, Cranberry Sauce
- Gala Pie with Golden Raisin Piccalilli
- Platter of Duck, Chicken & Ham with Apricots, Olives, Almonds & Gherkins
- Tandoori Chicken, Mango & Coriander Salsa, Mini Poppadums
- Teriyaki Glazed Salmon with Sesame Seeds & Mange Tout
- Prawn Cocktail with Avocado, Shallot & Tarragon Salad
- Roast Sirloin of Beef with Herb & Mustard Crust. £2 Sup
- Platter of Smoked & Pickled Fish with Poached Salmon & King Prawns. £3 Sup
- Leek, Asparagus & Blue Cheese Tart
- Vegetable Antipasta, Roasted Aubergine, Courgette, Fennel, Asparagus & Confit Tomato
- Stuffed Vine Leaves
- Selection of Mini Vegetable Tartlets
- Roasted Peppers Filled with Spicy Cous Cous
- Heritage Tomato Platter, Bocconcini, Olives & Basil
- Broccoli & Almond Timbale

INVICTA FOOD DESIGN

Hot Mains, Choose 2

- Chicken Burrito, Cheese, Salsa & Jalapenos
- Cumberland Sausage, Mash & Onion Gravy
- Thai Green Chicken Curry
- Confit Duck, Cassoulet & Toulouse Sausage
- Irish Stew with Herb Scones
- Steak & Kentish Ale Pie
- Fish Pie with Lemon & Parsley Mash
- Coq Au Vin. Red Wine, Mushroom & Button Onion Sauce
- Moroccan Lamb with Ras Al Hanout
- Shepherd's Pie, Minted Peas, Herb Mash
- Tian of Provence Vegetables With Pesto
- Risotto Primavera, Broad Beans, Peas, Asparagus, Mascarpone & Parmesan
- Mini Macaroni with Baby Artichoke, Shitake Mushroom, Basil & Wood Roast Peppers
- Filo Parcels with Goats Cheese, Spinach & Mint
- Falafels with Garlic Mayonnaise
- Mushroom Burrito, Cumin, Coriander & Jalapenos
- Penne Arrabbiata with Olives & Basil

Salads, Choose 2

- Summerslaw, Fennel, Orange & Dill
- Potato Salad, Sour Cream & Chives
- Greek Salad, Olives, Cucumber, Feta & Tomato
- Traditional Coleslaw with Caraway
- Almond Nicoise Salad, Olives, Tomato, French Beans
- 3 Bean Salad, Italian Dressing
- Tunisian Rice Salad, Cinnamon, Cumin & Walnuts
- Thai Noodle Salad, Peppers, Sesame, Spring Onion, Plum Sauce
- Chicken Caesar Salad, Cos, Parmesan, Egg & Croutons
- Garden Leaf Salad, French Dressing
- Spicy Cous Cous, Cucumber & Sultanas
- Russian Salad, Roasted Beets, Apple, Potato & Mayonnaise
- Traditional Mixed Salad with French Dressing
- Heritage Tomato Platter, Black Olives & Basil

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Sides, Choose 2

- Panache of Seasonal Vegetables
- Scented Pilau Rice
- Herb Rolled New Potatoes
- Goose Fat Roast Potatoes
- Moroccan Cous Cous with Harrisa
- Ratatouille

Desserts, Choose 2

- Bowls of Kentish Strawberries with Pouring Cream
- Rich Dark Chocolate & Amaretto Tart
- Lemon Cheesecake with Citrus Fruit Compote
- Eton Mess
- Fresh Fruit Salad with Mint & Passion Fruit
- Apple Pie with Pouring Cream
- Tiramisu
- Lemon Posset, Raspberries & Shortbread
- Kentish Cherry Clafouti with Clotted Cream
- Great British Cheeses, Celery, Grapes, Biscuits & Chutney - £2.50 Sup

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Information

£32 per head.

Based on a minimum 50 persons attending, inclusive of crockery, cutlery & napkins.

Service staff required will be dependent on the number of guests attending and your final menu choice, and will be quoted for accordingly.

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