



buffet menus

*Heathcotes Outside are as passionate about the environment as they are about their food.
Wherever possible we will source your ingredients from our local growers and suppliers.
However it should be noted that this is subject to seasonal availability*



Finger Buffet Selector

**Please select five items in addition to the sandwiches
to complete your menu**

*Selection of open and closed sandwiches
on flavoured breads*

Peking duck spring rolls

Finnan haddock and spinach tarts

Petit tuna and wasabi burgers, pickled ginger

Toasted bagel, beef pastrami, pickle

Bruschetta with red pepper and garlic, goats' cheese

Thai pork skewers

Chicken kromeskis, salsa

Chicken 'Caesar' wraps

Mini lamb koftas, cucumber and mint raita

Stilton and spinach arancini

Potato scallops, curried mayonnaise

Salmon Yakitori

Chocolate pots

Buckwheat pancake, fruit compote, cream

Fresh fruit basket

£14.75 per person including VAT

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Table Centre Buffet 1

Hot roast rib of beef

Pressing of Heathcotes ham hock, fruit chutney

Ballontine of Goosnargh chicken, apricots and sage

Blackened salmon

King prawns, sauce verte

Dressed rocket

Vine tomatoes

Seasonal leaves

Traditional coleslaw

New potatoes

Summer berries, vanilla cream

*Selection of cheese and biscuits,
celery, grapes and fruit chutney*

Coffee and chocolates

£27.50 per person including VAT

This idea is a new concept whereby the entire buffet is placed in the centre on each individual table on a two-tiered 'lazy Susan', with the carved hot beef being served on a separate platter. The dessert and cheese platter is served later, again also placed in the centre of the table for guests to help themselves.

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Table Centre Buffet 2

Hot rib of beef, cracked pepper and coriander

Terrine of local smoked pork, preserved fruits

Char grilled asparagus

Honey and mustard glazed chicken

Potted crab and prawn

Oak smoked salmon

Seasonal leaves, sun blushed tomatoes

Traditional coleslaw

Dressed rocket

Celeriac rémoulade

Rissole potatoes

Seasonal berries, basil and mint sugar

*Selection of cheeses,
celery, grapes and fruit chutney*

Coffee and chocolates

£30.00 per person including VAT

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Two Course Buffet 1

Pressing of ham hock, soft green peppercorns

Spice crusted salmon, dipping sauce

Spinach, olive and tomato tarts

Roast Goosnargh turkey, sage and apricots, spiced cranberries

Potted crab, prawn and Finnan haddock, sauce verte

Tossed green salad

Red and golden cherry tomatoes

Cous cous, char grilled vegetables

Red cabbage coleslaw

Hot new potatoes

Freshly baked breads

Raspberry and lemon Bakewell, cinnamon cream

Selection of cheeses, celery, grapes and fruit chutney

Coffee and biscotti

£24.00 per person including VAT

A starter or soup can be added to create a three-course buffet if required at an additional cost

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Two Course Buffet 2

Terrine of local smoked pork, sage and apricots

Char grilled fresh tuna, salsa verde, chicory

Spinach and mushroom tarts, Gruyere cheese

Roast sirloin of beef, mustard and parsley crust

Rustic farmhouse pate, orange chutney

Seasonal leaves, beetroot dressing

Celeriac rémoulade

Vine tomato and green onion, crispy Parmesan

Troffietti pasta, artichokes, asparagus and olives

Rissole potatoes

Freshly baked breads

Bitter chocolate and hazelnut tart

Selection of cheeses, celery, grapes and fruit chutney

Coffee and biscotti

£26.00 per person including VAT

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