



CORPORATE EVENT MENU

(SAMPLE OPTIONS)

BUFFET FOOD

Homemade pork pie, chutney, pickles

Marinated chicken salad, tabbouleh

Moroccan lamb koftas

Seared salmon, tomato salsa, guacamole

Game terrine

Slow roast Rosery Farm pork, crackling, apple sauce

Spiced aubergine, roast butternut squash, chickpeas, spinach, yoghurt & mint

Courgette, feta, filo & mint pie

Roast peppers, mozerella, tomato & pesto

Slow roast duck legs, sprouting broccoli, puy lentils

Grilled tuna, cucumber salad, soy dressing

SALADS

Cous cous with pistachio, pomegranate, lemon & herbs

Quinoa, roast butternut squash, chilli & lime

Feta fattoush

New potato & herb salad

Moroccan carrot salad

Coleslaw

Green leaf salad

Lentil, roast beetroot & herb salad

Roast vegetable and organic spelt salad

Wild rice salad

Tomato salad, basil dressing

(Continued)



DESSERTS

Vanilla pannacotta, blackcurrant compote, brandy snap

Iced hazelnut nougat, seasonal fruit compote

Eaton mess

Sticky toffee pudding, vanilla ice cream

Tiramisu

Pear & almond tart, crème fraiche

Lemon tart, fruit compote

Chocolate & amaretti cake

Rich chocolate marquise, nougat cream

Chocolate and raspberry roulade

Apple crumble, custard

Treacle tart, cream

Gooseberry fool

Seasonal homemade ice creams & sorbets

(Please bear in mind that some options aren't available due to seasonality)

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