



COLD BUFFET

Meat

Spiced cooked gammon, pickles, chutneys and relish

Char-grilled gremolata chicken, sliced over fennel and onion

Roast turkey breast, cranberry and orange compote

Continental sliced charcuterie with bocconcini, olives and sunblush tomatoes

Sesame beef salad with bean shoots, broccoli, carrot, mangetout, soy dressing

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

Chicken and chorizo ballontine, sautéed peppers and courgettes

Fish

Seafood salad with julienne of mange tout, carrot, Spring onion and mushrooms, bound in a citrus vinaigrette (market fish)

Salmon 'Palava' - whole sides of salmon marinated in teriyaki and mirin cooked with crushed capsicums. Lime and coriander crème Fraiche

Poached centre cut salmon fillets with dill remoulade

Smoked salmon simply served with cracked pepper and lemon

Flaked poached and smoked salmon salad with peas, samphire and cucumber

Vegetarian

Ricotta, spinach, pine nut and mint filo pastry pie, chilled tomato compote

Tomato and basil pressing, pesto emulsion

Spinach and Gorgonzola quiche with roast red onion

Stuffed red peppers with cherry tomatoes, garlic and basil

Mushroom and goats cheese tart with tomato compote



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EVENT SOLUTIONS

COLD BUFFET

Delightful Sharing Bowls of Salad

Beef tomato and soft torn mozzarella with torn basil, pine nuts and red onions
Hard-core slaw (Fennel, carrot, celeriac, red & white cabbage, Spanish onion)

with cayenne

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

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

Tomato salad with flowers, Za'atar and freekeh with pomegranate dressing

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

Fine green beans and black eye with red onion, toasted hazelnuts and orange
dressing

Classic Waldorf with apple, celery and walnuts

Summer vegetable salad with peas and pods

Puy lentils with tomatoes, herbs and gorgonzola

Chickpea sauté with Greek yoghurt

Bittersweet salad (Red cabbage, radicchio, pomegranate, micro leaves and
orange dressing)

“Tomato Party” with couscous, fregola and handfuls of mint and parsley

Quinoa and grilled sourdough salad

Nicoise salad with fine beans, black olives, saffron potato, cherry tomato and soft
boiled egg, Dijon mustard vinaigrette

Coconut rice salad

Seasonal “Garden of England”

Lentils with goat's curd, asparagus, beetroot, mint and parsley

Creamy coleslaw with hazelnuts, raisins and sour cream

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

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

Caponata with toasted pine nuts and ciabatta

Rustic Bread Selection



COLD BUFFET

Dessert Selection

Seasonal fruit pavlova

Lemon roulade

Caramelised lemon tart, mascarpone, berry compote

Treacle tart, clotted cream

Pear, frangipane and chocolate tart with pouring cream

Seasonal fruit salad with fruit stock

Elderflower jelly with summer fruits

Sticky toffee pudding with clotted cream

Chocolate tart with vanilla cream

Normandy apple flan with clotted cream

Seasonal fruit crumble with soft whipped cream

Banoffee toffee tart

CBH "Mess" (Bowls of seasonal fruits with whipped cream and toasted hazelnut meringue)

Tiramisu

New York baked cheesecake, roast fruit compote

Kent strawberries with Chantilly cream (Seasonal)



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EVENT SOLUTIONS

HOT BUFFET

Hot Meat

Lamb flavoured with tagine spices, slow cooked and finished with apricots, almonds and yoghurt

A four hour braised beef in Spitfire ale with caramelised onions and mushrooms

Thai green chicken curry - chicken cooked in coconut milk, lime leaf, lemongrass, ginger and nam pla fish sauce. Garnished with coriander leaf

TexMex chilli with, tortilla, sour cream, guacamole and Jack cheese

Coq au vin with smoked lardons, baby onions and button mushrooms

Braised chicken in white wine and tarragon veloute

'Stiffado' lamb cooked in tomato, oregano, garlic and onions in the 'Greek 'style'

Za'atar chicken - Middle Eastern spiced chicken cooked with red onions, sesame, yoghurt and pomegranate molasses

Sautee of pork in an apple and Calvados cream

Roast chicken with pea, lettuce and onion fricassée

Braised Guinea fowl in sherry with mushrooms and garlic

Chicken, leek and oyster mushroom pie

Beef bourguignon - red wine marinated beef cooked with smoked lardons, onions, mushrooms, garlic and thyme

Cassoulet of haricot beans, confit duck and Toulouse sausage

Lamb biryani (Fragrant lamb and basmati rice enhanced with cinnamon, cardamom and star anise)

Spiced chicken with lemon pickle and coriander yoghurt

PD "Lancashire" hot pot



HOT BUFFET

Hot Fish

- 'Hythe fish pie' – fresh fish from the day boats of Hythe, cooked in wine and herbs, finished in a cream sauce capped with cheesy mash
- Salmon and red mullet over crushed potatoes with tomato, olives and basil with crispy leeks
- Zarzuela (Catalonian style fish stew)
- Paella (Tasty paella with a bit of everything, chicken, chorizo and prawns)
- Thai style red fish curry
- Fish tagine with potatoes, tomatoes and olives

Hot Vegetarian

- Pithivier of field mushrooms, spinach and roast red onions
- Goat's cheese and caramelised garlic tart
- Penne pasta with Sicilian caponata
- Stuffed red peppers with cherry tomato, thyme and olive oil
- Tomato, ricotta and pesto tart
- Herb cous cous, oven roast squash, chick pea and feta
- Cassoulet of beans and tomato with baby onions and braised potatoes
- Mushroom and tarragon lasagne
- CBH ratatouille (Garlic roasted squash and eggplant with courgette, tomato, peppers, red onions and butter beans) served with soft herb sour cream
- Thai green vegetable curry – Green seasonal vegetables cooked in coconut milk, lime leaf, lemongrass, ginger and coriander.
- Roast cauliflower lasagne
- Seasonal ragu with penne pasta, grated Parmesan
- Oven roast butternut squash with a coconut, chilli and lime crust, served with tomato, lime and chilli salsa



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EVENT SOLUTIONS

HOT BUFFET

HOT SIDES

Braised rice with peppers and peas

Jasmine rice with fragrant spices

Colcannon mash with double cream

Roast roots – parsnip, carrot, red onion, beetroot and squash

New potatoes boiled with mint or roast with sea salt and rosemary

Dauphinoise - creamy potato with grated Gruyere

Parisienne – potatoes tossed with meat glaze

Seasonal market vegetables in seasoned butter

Flavoured mash of your choice

Rustic Bread Selection



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EVENT SOLUTIONS

TO FINISH

Chocolate and raspberry tart, mascarpone

Limoncello set cream, raspberries served with butter shortbread

Pear, chocolate and almond tart, chilled Anglaise

Eton mess (Sharing or Individual)

New York baked cheesecake, roast fruit compote

Caramelised lemon tart, crème fraiche

Treacle tart with honeycomb dairy ice cream

Apple panna cotta with apple crumble

Tiramisu with griottine cherries

Classic summer pudding with clotted cream

Raspberry and white chocolate roulade, berry compote

Apple flan, clotted cream ice cream

We hope our menu selector offers the choice and variety to meet your personal requirements. Please choose one dish from each course with a vegetarian alternative to be provided.

Please note for additional dishes a £2.00 per head supplement will apply.