

richard edgley ltd

Buffet Items

Cold Items

Three bean salad with paprika and mild sweet chilli dressing

Pickled beetroot with horseradish mayonnaise

Cucumber yogurt and mint

Tomato and red onion, Dijon mustard dressing

Gem salad, Italian dressing /caesar dressing

Asian style carrot and sesame salad, soy and ginger

Root veg coleslaw apple cider vinegar and seed mustard

Feta, walnut, quinoa, and baby spinach, French dressing

Tomato, mozzarella, basil, balsamic vinegar

Home made sausage rolls / Pork pies, seed mustard dip

Hummus and bread sticks

Roasted peppers, couscous and sun dried tomato

Cheddar cheese and home smoked ham platter

Chorizo platter

Cold sliced beef with watercress and horseradish mayonnaise

Cold sliced chicken with gem salad and garlic mayonnaise

Sandwich selection

Wrap selection

Prawn salad with tomato, cucumber and marie rose sauce

Lentil and beetroot salad with spring onion

Chicken liver pate, ciabatta

Waldorf salad

Tomato and avocado salsa with tortilla chips

Baby potato salad with dill and shallots

Pasta salad

Rice salad

Asian style noodle salad

Grilled asparagus and Parma ham, spicy tomato mayonnaise

Grilled courgette, feta cheese, salsa verde

Pickled beetroot, horseradish and dill

Confit chicken terrine

Salmon terrine , pickled beetroot , horseradish mayonnaise

Rustic pork pate

Rocket salad balsamic and parmesan

Parma ham , confit baby plum tomato, ciabatta

Hot Items

Whole roast loin of pork with shallots, ginger and green chillies
Whole roast beef fillet, red wine sauce
Salmon with king prawns garlic and herb butter
Whole roasted pepper with couscous chorizo and cod
Pan roasted Pollock, king scallops
chick peas, smoked paprika and mixed peppers
Roasted rump of beef, braising jus, caramelised red onion
Chicken with honey, lemon and mustard
Lightly spiced chicken on the bone, yogurt coconut sauce
Aubergine with lamb spiced red pepper and tomato
Mussels baked in a red wine tomato sauce with parmesan and mozzarella
Herb marinated pork steaks, Dijon mustard
Chicken with cream, white wine, butter beans
Sauté duck breast, puy lentils, turnip, broad beans, sherry vinegar jus
Plaice, sauté baby gem, parma ham, chives
Smoked garlic sausage, soured white cabbage with caraway seeds
King prawns, chorizo and mixed bean cassoulet
Pan fried sea bass, salsa verde, artichokes
Chicken red wine sauce, pancetta and mushroom
Classic beef chilli , tortilla chips, chive sour cream , avocado salad
Braised beef in red wine with olives and chorizo
Chicken , chick peas with roasted peppers and spinach, sun dried tomato and smoked paprika pesto
Smoked haddock and prawns, leeks, cheese sauce
Chicken with tomato and mascarpone, garlic and parsley
Garlic mushrooms / pitta bread

Vegetable Items

Roasted New potatoes with garlic and rosemary
Roasted squash with pine nuts and feta cheese
Roasted Mediterranean veg in a tomato sauce
Roasted carrot, squash, swede and celeriac
Sauté gem with pancetta, peas and garlic cream
Roast butternut squash with cumin and feta
Roasted Mediterranean vegetables with olives and capers
Grilled courgette, confit garlic, basil pesto
Braised carrots and fennel

Dessert Items

Individual berry trifle
Chocolate and toffee cheese cake
Almond and pear tarte with blueberry compote
Mixed berry Pavlova
Lemon meringue
Cranberry and raspberry tarte with pistachio and white chocolate

Dark chocolate brownie

Biscuit selection

Carrot cake

Sticky toffee pudding

Jam tarts

Tropical fruit skewers

Mixed fruit platter

Mini chocolate eclairs

Cherry Bakewell tart Mini

Scones , Jam and cream

Strawberry and peanut butter tart

Fruit cake

Mango delice

Triple chocolate delice, black cherries