

HOT & COLD FORK BUFFETS MENUS

As with all our of most popular menus, please feel free to 'mix and match' from the following menus. Your own suggestions are welcomed. Hot buffets are normally served from chafing dishes. The appropriate cutlery, crockery and napkins are necessary for the service of our fork buffets. If you don't have your own we are happy to arrange everything for you. Should you require staff to set up, serve and clear we can also arrange this for you. Please specify when placing your order.

Cold Fork Buffet A)

Roast breast of chicken with fresh asparagus
Herb crusted roast sirloin of beef with horseradish cream
Fingers of homemade bacon, leek, tomato and cheddar quiche
Roast filet of Scotch salmon with prawns, lemon & dill crème fraiche

Crusty rolls and butter

Mixed green leaf salad

Baby potatoes in wholegrain mustard cream

Homemade coleslaw

Cous cous salad

Mayonnaise, 1,000 island and vinaigrette dressings **£15 per person**

Cold Fork Buffet B)

Chicken breast 2 ways:-

1) Cajun spiced breast of chicken

2) Chicken Caesar salad platter

Honey & mustard glazed smoked ham with fresh pineapple

Homemade chicken liver pate with roast sweet point peppers

Fingers of homemade asparagus, slow roast tomato & spinach quiche

Homemade Scotch eggs

Crusty rolls and butter

Mixed green leaf salad

Waldorf salad (walnuts, russet apples, celery)

Vegetable Nicoise salad (baby gem lettuce, olives, green beans, chopped boiled egg & peppers)

Pasta penne salad

Beef tomato salad with mozzarella and basil oil

Mayonnaise and French dressings

Strawberry and white chocolate cheesecake

Fresh fruit salad

Pouring cream **£19 per person**

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Cold Fork Buffet C)

Roast fillet of Scotch beef with herb crust and fresh asparagus

Chicken Caesar salad platter

Seafood platter to include:-

Roast fillet of Scotch salmon

Poached king scallops

Smoked salmon

Tiger prawns

Smoked mackerel

Pickled herring

Selection of continental sausage and salami

Crusty rolls and butter

Mixed green leaf salad

Cous cous salad

Cajun spiced coleslaw

Roast baby new potato and pancetta salad

Roast butternut squash with spinach salad

Mayonnaise, 1,000 island and vinaigrette dressings

Fresh fruit salad

Baileys Crème Brulee

£25 per person

Cold Fork Buffet D) Sharing platters

Fresh salmon, prawn and scallop kedgeree platter

Chicken Caesar salad platter

Roast vegetable Nicoise platter

Fillet of Scotch beef, mushrooms, roast peppers, slow roast tomatoes, baby gem lettuce, wholegrain mustard, crème fraiche platter

Crusty rolls and butter

Fresh fruit pavlova

Homemade pecan pie

£25 per person

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Hot Fork Buffet 1)

Beef and sweet chilli goulash

Vegetarian lasagne

Braised basmati rice

Stir fried mange tout with red peppers

Crusty rolls and butter

Fresh raspberry and Drambuie cheesecake

Fresh fruit salad

£22 per person

Hot Fork Buffet 2)

Fillet of Scotch beef stroganoff

Chicken Provençale with tomatoes and olives

Spinach & ricotta cannelloni

Braised basmati rice

Mixed baby boiled potatoes

Mixed green leaf salad

Vinaigrette dressing

Parmesan

Crusty rolls and butter

Homemade lemon soufflé

Homemade apple & sultana strudel

£25 per person

Hot Fork Buffet 3)

Chilli con carne

Chicken a la king (cream, white wine, mustard and peppers)

Vegetarian cottage pie with cheddar and chive mash topping

Braised basmati rice

Buttered fresh vegetables

Mixed green leaf salad bowl & vinaigrette

Crusty rolls and butter

Homemade pineapple meringue pie

Baileys crème caramel.

£22 per person

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Club Class Catering

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Hot Fork Buffet 4)

Chicken and lentil curry

Vegetable rogan josh

Braised basmati rice

Nan bread

Poppadums

Spiced onions

Minted cucumber

Mango chutney

Fresh fruit salad

Eton mess

£20 per person

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Prices are per head for supply of food only and exclude delivery or waiting staff and equipment hire which can be discussed in advance.

VAT to be added to final invoice.

2018-19