



## *Herb & Spice* *Christmas Hot Buffet Menus 2019*

### **PRICING:**

- 1 hot option (plus 2 sides) @ £10.50 + Vat per person
- 2 hot options (plus 3 sides) @ £12.95 + Vat per person
- 3 hot options (plus 4 sides) @ £14.95 + Vat per person

### **Included in the price per head:**

- Crockery, cutlery and high-quality napkins (plus all equipment is collected dirty)
- If your guest numbers are 100+ we will include service staff for a 4 hour shift (for numbers below 100 they are charged at £12.50 + Vat per hour each)

### **Extra:**

- Delivery/Collection (calculated based on distance)
- Staffing (if guest numbers are below 100)

## Hot Dish Options

*Traditional Norfolk Roast Turkey*

*Christmas Spiced Ham with a Quince and Orange Glaze*

*Cranberry, Orange, Port & Cinnamon Marinated Norfolk Turkey*

*Free Range Quarter Roasted Cumbrian Chicken with a Lemon & Thyme Stuffing*

*Rolled Leg of Cheshire Lamb stuffed with Rosemary & Garlic*

*Horseradish Roast Sirloin of Cheshire Beef*

*Roast Pork Loin with Sage and Onion Stuffing & Caramelised Apple*

*Poached Salmon Fillets with a Chilli-Jam Glaze and Sautéed Samphire*

*Luxury Seafood Pie*

*Smoked Haddock, Prawns, Cod & Salmon with a Creamy Leek & Cheese Sauce Topped with a Fluffy Mash*

*'Game Pie' of Pheasant and Venison cooked with Root Vegetables enhanced with Pancetta and Red Wine encased in our Short-crust Pastry*

*Slow Cooked 'Winter Beef Stew' with Tender Cheshire Beef and Root Vegetables cooked in a Rich Real Ale Gravy*

*Norfolk Turkey & Honey Roast Gammon Pie*

*Wild Mushroom & Parmesan Risotto (V)*

*Brie & Caramelised Red Onion Filo Parcels (V)*

*Goats Cheese, Sweet Pepper, Artichoke and Courgette Wellington with a  
Cherry Tomato & Basil sauce (V)*

*Vegetable Goulash (Vegan)  
Chunks of Seasonal Vegetables cooked in a Garlic Paprika Tomato & Red  
Wine Sauce*

## **Side Options**

*Crispy Roast Potatoes  
Horseradish Mashed Potato  
Fluffy Mashed Potato  
Roast New Potatoes in a Herb Butter  
Dauphinoise Potatoes  
Rice*

*Pigs in Blankets  
Yorkshire Puddings*

### **Our Homemade Stuffing:**

*Cranberry & Chestnut  
Sage & Onion  
Chestnut and Chive  
Lemon & Thyme*

Vegetables:

*Sprouts with Sautéed Bacon Lardons*

*Sprouts with Chestnuts*

*Selection of Winter Vegetables*

*Carrots*

*Selection of Oven Roasted Vegetables*

*Medley of Winter Greens*

Gravy/Sauce Options:

*Cumberland Sauce*

*Slowly Caramelised Red Onion & Pinot Noir Gravy*

*Red Wine Jus*

*Rich Gravy (made with the meat stock)*

*Parsley Sauce*

Condiments – please select 3:

*Apple Sauce*

*Rosemary and Garlic Mayo*

*English Mustard*

*Wholegrain Mustard*

*Fresh Horseradish Sauce*

*Cranberry Sauce*



# Sample Menu

## Luxury 3 Course Meal

£34.95 + Vat per person

### Starter (plated)

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Individual Smoked Fish Platter  
Smoked Loch Etive Trout, Hot Oak Smoked Salmon, Peppered Mackerel, and Beetroot-Cured Smoked Salmon  
*Served with Fresh Lemon Wedges & Freshly Baked Artisan Bread Selection:*

*Walnut  
Sun-dried Tomato  
Olive  
Farmhouse*

### Main Course - Served Buffet Style

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#### Served Hot:

Cranberry, Orange, Port & Cinnamon Marinated Norfolk Turkey

Rolled Leg of Cheshire Lamb stuffed with Rosemary & Garlic  
Served with a mixed Berry & Vodka Compote

Roast Pork Loin  
With Sage and Onion Stuffing & Caramelised Apple

*Pigs in Blankets  
Crispy Roast Potatoes  
Sprouts with Sautéed Bacon Lardons  
Carrots  
Roast Parsnips  
Rich Gravy*

#### Served Cold:

Platter of Local Honey Roast Ham with Caramelised Onion and Tomato Chutney

Traditional Roast Rib of Beef with Horseradish Cream

Individual Four Cheese, Pine Nut, Spinach & Sun-blush Tomato Tartlets (V)

Winter Vegetable Torte (V)

#### Salad Selection:

Mixed Baby Leaf Salad,  
Honey Mustard Dressing on the side

New Potato Onion & Chive Salad  
Served with a fresh Mint Yoghurt

### Dessert (Served Plated)

Lemon Meringue Pie (Served in Mini Kilner Jar)

Boozy Mince Pie served warm with Brandy Cream

Spiced Mandarin Garnish