



HOT BUFFET

Main Courses (select three)

Sesame and Soy Crusted Pork Belly with Honey and Sesame Seeds
Sliced Fillet of Beef with Salsa Verde and Roasted Tomato (£5 supplement)
Tunisian Chargrilled Chicken Cubes with Peppadew, Raisin and Olive Relish
Lemon and Capers Chicken Piccata
Jerk Salmon with Mango Salsa
Cod and Smoked Salmon Fishcakes with Lemon Hollandaise
Thai Beef Curry
Seven Hour Za'tar Spiced Shredded Lamb with Tzatziki and Babaghanoush
Sweetcorn, Chilli and Spring Onion Fritters with Chilli Jam
Spinach and Halloumi Filo Parcels
Sides and Salads (select three)
Roasted New Potatoes with Garlic and Herbs
Triple Rice Pilaff

Sides and Salads (choose three)

Roasted New Potatoes with Garlic and Herbs
New Potatoes with Butter and Mint
Persian Fattoush Salad
Watermelon, Feta, Mint and Chilli Salad
Rainbow Salad with Yogurt Dressing
Confetti Bean Salad
Potato Salad with Herbs and Capers and Mustardy Dressing
Orzo Pasta with Chopped Cherry Tomato, Cucumber and Olives
Fennel, Courgette and Pine Nut Salad with Lemon Mint Dressing
Green Spring Vegetable Salad with Lemon Herb Dressing
Cucumber, Poppy Seed and Chilli Salad with Rice Vinegar Dressing
Greek Salad
Tricolore Salad
Tabbouleh
Mixed Salad with House Vinaigrette
Caesar Salad
Roasted Sweet Potato, Roast Pepper, Feta and Chilli Salad with Rocket
Mango, Red Pepper, Rice Noodle and Beansprout Salad with Oriental Dressing
Heritage Tomato Salad with Crispy Capers and Marinated Shallot
Moroccan Couscous Salad
Puy Lentil Salad with Edamame Beans, Sugar Snaps and Broccoli
Rocket and Spinach Salad with Avocado and Sunblush Tomato with Blue Cheese
Waldorf Salad
Caesar Salad
Mexican Chopped Salad with Guacamole and Tortilla Chips
Asian Slaw with Peanut Dressing
Heritage Tomato Salad with Crispy Capers and Marinated Shallot

Puddings (choose two)

Blackberry Pannacotta
Lemon Posset



Lavender Crème Brulee
Chocolate and Brandy Pots
Baked White Chocolate and Raspberry Cheesecake
Traditional English Trifle
Tropical Pavlovas
Summer Pudding
Meringue Roulade



COLD BUFFET MENU

COLD MAIN COURSES (please choose three)

Soy and Honey Glazed Salmon Supremes
Meat Platter – scotch egg, honey roasted gammon, salami, parma ham, pork and pistachio terrine with pickles
Fish Platter – house cured salmon, potted shrimps, hot smoked salmon, marinated prawns
Roast Rare Sirloin of Beef with Horseradish, Slow Roasted Tomatoes
Harissa Chicken Skewers with Tunisian Relish
Saffron Poached Shredded Chicken with Chargrilled Aubergine and Pomegranate
Chargrilled Tuna Nicoise Salad
Satay Chicken Skewers with Peanut Dipping Sauce
Thai Beef Salad with Mint and Lemongrass Dressing
Portabello Mushrooms stuffed with Sunblush Tomato, Basil and Ricotta
Pumpkin and Sweetcorn Fritters with Chipotle Mayo
Puff Pastry Galettes with Mascarpone, Ricotta and Charred Asparagus
Feta, Mint, Pea and Edamame Frittata

SALADS AND SIDES (please choose three)

Persian Fattoush Salad
Watermelon, Feta, Mint and Chilli Salad
Rainbow Salad with Yogurt Dressing
Confetti Bean Salad
Potato Salad with Herbs and Capers and Mustardy Dressing
Orzo Pasta with Chopped Cherry Tomato, Cucumber and Olives
Fennel, Courgette and Pine Nut Salad with Lemon Mint Dressing
Green Spring Vegetable Salad with Lemon Herb Dressing
Cucumber, Poppy Seed and Chilli Salad with Rice Vinegar Dressing
Greek Salad
Tricolore Salad
Tabbouleh
Mixed Salad with House Vinaigrette
Caesar Salad
Roasted Sweet Potato, Roast Pepper, Feta and Chilli Salad with Rocket
Mango, Red Pepper, Rice Noodle and Beansprout Salad with Oriental Dressing
Heritage Tomato Salad with Crispy Capers and Marinaded Shallot
Moroccan Couscous Salad
Puy Lentil Salad with Edamame Beans, Sugar Snaps and Broccoli
Rocket and Spinach Salad with Avocado and Sunblush Tomato with Blue Cheese
Waldorf Salad
Caesar Salad
Mexican Chopped Salad with Guacamole and Tortilla Chips
Asian Slaw with Peanut Dressing
Heritage Tomato Salad with Crispy Capers and Marinaded Shallot

PUDDINGS

Blackberry Pannacotta

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