

BUFFET MENU 1

Bread and Butter

Hot Selection - Choice of 2

Slow roasted Beef Brisket with Confit Garlic, Rosemary and Thyme sauce
(GF)

Chicken Chasseur- A flavourful dish of braised chicken in a rich mushroom and tomato sauce (GF)

Roast Pumpkin wedges, pomegranate molasses, feta and Dukkha (GF,
VEG)

Honey and Miso Glazed Salmon with blackened lemon. (GF)

Penne pasta in a creamy pesto sauce with chicken and roast pumpkin

Salads - All 4 included

Potato and Crispy Bacon with Roast Garlic Aioli (GF)

Roquette, Pear, Parmesan and Walnut tossed with a balsamic reduction
(GF, VEG)

Persian Cous-Cous, dates, raisins, Middle Eastern spices and a yoghurt tahini dressing (VEG)

Beetroot, Green Beans, Feta, Citrus Dressing and lots of fresh herbs (GF,
VEG)

BUFFET MENU 2

Bread and butter

Selection of cured meats and antipasto

Seafood

Natural oysters with a Mignonette dressing (GF)

Cured Salmon with Yoghurt and Harissa dressing (GF)

Hot Selection - Choice of 2

Sticky Asian Pork Belly with Ginger and Shallot (GF)

Slow roasted Beef Brisket with blistered Cherry Tomatoes and Salsa Verde (GF)

Honey and Miso Glazed Salmon with Blackened Lemon (GF)

Penne Pasta in a Creamy Pesto Sauce with Chicken and Roast Pumpkin
Roast Cauliflower Wedges, Salsa Macha and Roast Cherry Tomatoes (GF)

Dark Ale and Mustard Braised Beef

Chicken Chasseur- A flavourful dish of Braised Chicken in a Rich
Mushroom and Tomato Sauce

Persian inspired Braised Beef Ribs and Chickpeas

BUFFET MENU 2 cont.

Salads – Choice of 4

Potato and Crispy Bacon with Roast Garlic Aioli (GF)

Roquette, Pear, Parmesan and Walnut tossed with a Balsamic reduction
(GF, VEG)

Persian Cous-Cous, dates, raisins, Middle Eastern spices and a Yoghurt
Tahini dressing (VEG)

Beetroot, Green Beans, Feta, Citrus dressing and lots of fresh herbs (GF,
VEG)

Roast Pumpkin Wedges, Coriander dressing plus Sunflower and Pumpkin
seeds (GF, VEG)

Dessert – Choice of 2

*Guests enjoy two selected desserts from the menu below, accompanied by
a seasonal fresh fruit platter for all guests*

Apple and Blueberry Crumble with whipped cream

Decadent Chocolate Tart with Rich Salted Caramel

Orange Honey cheesecake Panna Cotta with Citrus Gelee and Spiced
Crumble

Sticky Date Pudding with Butterscotch Sauce

For a quote, please contact us:

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