**Buffet selection menu**

**Main:**

**Honey-glazed ham**

**Roast beef with horseradish**

**Coronation chicken**

**Dressed salmon with Hollandaise sauce**

**King prawn cocktail**

**Mediterranean vegetable frittata**

**Roast Romano peppers stuffed with Thai cous-cous**

**Broccoli and Gorgonzola quiche**

**Salads:**

**Tabouleh (v,ve) Waldorf salad (v)**

**Orange and fennel (v,ve) Tumbling tomatoes with basil oil (v,ve)**

**Greek salad (v) Mixed leaf (v,ve)**

**Ruby coleslaw with a lime and chili dressing (v) Roast vegetable cous cous (v,ve)**

**Warm mustard dressed potatoes (v) Carrot and raisin (v,ve)**

**White bean, chorizo, corn and herbs Roasted Mediterranean vegetables (v,ve)**

**Spiced cauliflower and chickpea (v,ve) Raw Pad Thai with peanut dressing (v,ve)**

**Desserts – individual portions: (v, vegan desserts upon request)**

White chocolate and raspberry cheesecake

Cherry bakewell tarts

Eton mess

Lemon tarts

Triple chocolate brownie (GF)

Bread selection supplied

**£20 a head – make 3 main, 4 salad & 2 desserts choices**

**£25 a head – make 4 main, 5 salads & 3 desserts choices**

**Supply and collection of crockery, cutlery & glasses – to be quoted (dependent on numbers)**

**If required:**

Delivery and set-up of food at alternative address £25

Marquee hire - including set-up and taking down £100

Deposit of 20% required to confirm booking (non-refundable).

**Payment to Sort code 30-98-97, Account Number 72862560, Fine Dining Cambridge Ltd**

**Please advise on dietary requirements/allergies at least 7 days before event**