

# The Du Cane Buffets

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## Nibbles

A selection of freshly made sandwiches, kettle crisps, cherry tomatoes, tortillas and dips.

Mini Scones Strawberry jam and clotted cream

## Canapés

Our Marinated olives, toasted pine kernels and sun dried tomatoes, balsamic pickled Onions

Our Sweet and Spicy Mixed Roasted nuts and dried Banana

A mini cone of Mini Fish and Chips

Chick Pea and Spinach fritters

Mini Cornish Pasties with Stoneham Chutney

Bite Size Fish Cakes coated in Panko Crumbs lemon Dip

Herby Crisp breads with Garlic Aioli

Marinated feta cheese and pickles

A selection of our home baked artisan breads with balsamic syrup, first pressed olive oil and Salted butter

## Finger Food

and coconut chicken strips,

Sweet chilli dip

Our sage and onion sausage rolls

Broadside Bacon and Binham Blue.

Caramelised Onion Tart with Thyme

Creamy mushroom and tarragon puffs

Cream Cheese and walnut on celery biscuits

Goujons of Line caught fish Adnams batter

Devils on Horse Back

Chipolatas with grain mustard dip

Rye wafer with peat smoked salmon and crème fraicheBreadcrumb

## Fork

A platter of cold carved meats served with appropriate sauces and relishes

A platter of smoked and cured fish, lemon mayonnaise.

Mushroom and smoked Norfolk Dapple quiche

Whole Baked Norfolk White Lady with crispy brochette

Hot-minted new potatoes.

Crunchy red cabbage coleslaw

Cucumber and mint salad with Greek yogurt

Beef tomato and basil salad with aged balsamic dressing

Roasted vegetable cous cous with roasted seeds and nuts

Penne pasta salad with marinated olives feta cheese and poppy seed dressing

A cob of our baked breads

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Meringue nests with fresh fruit and whipped cream

Chocolate profiteroles with vanilla cream filling.

## Carved

Roasted rib of Aged East Anglian beef carved from the bone with a horseradish cream

Baked marmalade Broadside ham with grain mustard and honey sauce

Roasted crown of Norfolk turkey with cranberry relish

Poached decorated salmon with lemon mayonnaise

Jalousie of roasted vegetables tomatoes and chickpeas encased in light pastry.

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Crunchy red cabbage coleslaw

Cucumber and mint salad with Greek yogurt

Beef tomato and basil salad with aged balsamic dressing

Roasted vegetable cous cous with roasted seeds and nuts

Penne pasta salad with marinated olives feta cheese and poppy seed dressing

A cob of locally baked breads

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Choux Swans with chocolate mousse

Fresh fruit salad with citrus syrup

A cheeseboard of regional cheeses with biscuits and our chutney

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Coffee and cookies

A starter can be added to the carved buffet to provide a three-course option.

Please ask for details.

