

Cold Fork Buffet Menu Options

Main items

- Quiche Lorraine   
- Sticky chicken drumsticks  
- Honey and mustard roasted ham 
- Salmon and courgette tart    
- Creamy tarragon chicken with grapes   
- Lemon poached salmon with whole grain mustard and crème fraiche dressing*   
- Mandarin chicken salad with edamame, red pepper, peanuts    
- Mushroom, courgette and spinach quiche   
- Courgette, potato and mint frittata with crumbled feta cheese  
- Caramelised red onion and goat's cheese tart  
- Smoked haddock and spinach tart    
- Bang Bang chicken and rice noodle salad   
- Coronation chicken    
- Oriental duck salad with beansprouts, spring onions, sesame noodles*    
- Red pepper, mushroom and basil frittata  
- Smoked mackerel, beetroot and puy lentil salad with horseradish dressing  
- Vietnamese prawn and rice noodle salad   
- Pea and slow cooked ham tart    
- Broccoli and blue cheese quiche   
- Sliced roast beef*
- Smoked salmon roulade*  
- Sliced roast turkey

* £1.00 supplement on cost per person



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Salads

- Orange, fennel and radish salad
- Potato salad with mayonnaise and spring onions 🍴🍷
- Tabouleh (parsley, mint and bulgar wheat salad)
- Lemony orzo pasta salad with artichokes, sun dried tomatoes and red peppers
- Coleslaw 🍷🍴🍴
- Potato salad with lemon and olive oil dressing 🍴
- Rainbow Asian slaw 🍴🍴🍴🍴
- Basmati and wild rice, red grape and celery salad 🍴🍴
- Mexican bean salad
- Smoked sausage, onion and potato salad with tangy mustard dressing 🍴🍷🍷
- Greek salad 🍷
- Fruity couscous with apricots, sultanas, flaked almonds 🍴🍷
- Cucumber, sour cream and dill salad 🍷
- Mixed bean salad with wholegrain mustard dressing 🍴
- Waldorf salad 🍷🍴🍴🍴
- White bean and roasted red pepper salad with roasted tomato and basil dressing
- Tomato and onion vinaigrette
- Lime and honey beetroot salad 🍴
- Roasted butternut squash and chickpea salad with tahini dressing 🍴
- Mixed leaf salad 🍴
- Green bean, chicory, shallot and walnut salad 🍴🍴



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Desserts

- Dark chocolate tart with orangey crème fraiche   
- Seasonal fresh fruit pavlova  
- Sherry trifle    
- Banoffee pie  
- Lemon meringue pie
- Pecan pie    
- Eton mess with strawberries and blueberries  
- Chocolate profiteroles   
- Black forest gâteau trifle    
- Lemon cheesecake  
- Pear and frangipane tart with chocolate sauce    
- Treacle tart   
- Chocolate, salted caramel and hazelnut pavlova with mascarpone cream   
- Apricot, ginger and amaretto trifle    
- Chocolate and raspberry roulade  
- Gypsy tart with lemon cream   

Food Allergy/Intolerance Key:





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Fees

50% of the overall cost is due on confirmation of booking, this non-refundable deposit secures the date and Cherry Catering Company's services. The balance is payable in full ten days before the event. If you need to postpone your event please let us know as soon as possible by telephone and confirm in writing, you can use your entire deposit amount toward your new date as long as it is rescheduled within six months. Sadly we cannot refund if you cancel your event. We take a deposit as many hours go into the planning of your event to ensure its success, often months before it occurs. We will have most likely refused additional events for that day and cannot recoup those we have turned away.

Allergies, dietary preferences & requirements

It is the client's responsibility to notify the Cherry Catering Company well in advance of any special requirements arising from dietary preferences, requirements (Dairy- or gluten- or wheat- free, vegan, vegetarian, halal, kosher etc.) or guest's allergies/intolerances in relation to:

- i) Cereals containing gluten namely wheat (such as spelt and Khorasan wheat), rye, barley, oats and their hybridised strains and products thereof
- ii) Crustaceans and products thereof (for example prawns, lobster, crabs and crayfish)
- iii) Egg and products thereof
- iv) Fish and products thereof
- v) Peanuts and products thereof
- vi) Soybeans and products thereof
- vii) Milk and products thereof (including lactose), except:
- viii) Nuts (namely almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nut and Macadamia nut (Queensland nut)) and products thereof except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin)
- ix) Celery and products thereof
- x) Mustard and products thereof
- xi) Sesame seeds and products thereof
- xii) Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/L (litre) in terms of the total SO₂ which are to be calculated for 12 products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers
- xiii) Lupin and products thereof
- xiv) Molluscs and products thereof (for example mussels, clams, oysters, scallops, snails and squid)