## Buffet - Main Dishes

Fryton Catering Co.

As every event is different, please choose from the options below to create your own bespoke menu. These options are just a guideline.

## BUFFET MENU

## Charcoal Barbequed Meats (V options)

Options include burgers, kebabs, piripiri chicken fillets, $60 z$ Castle Howard sirloin steaks, and sausages.
Vegetarian barbeque options, such Quorn sausages and burgers, stuffed peppers and halloumi and vegetable kebabs are also available. Served with bread rolls, condiments, and your choice of salads.

## Rare Breed Hog Roast

Our own rare breed pigs are slow roasted for twelve hours to ensure perfect crackling and tender meat. Hog roasts are perfectly accompanied by homemade apple sauce, stuffing, bread rolls and your choice of salads.

Yorkshire Sausage Roll Slice
In Golden Pastry

Topside of Yorkshire Beef
Locally Sourced and Roasted to your preference

Yorkshire Gammon
Glazed with Honey, Demerara Sugar and Cloves

Yorkshire Sausage and Black Pudding Rolls
In Golden Puff Pastry

Mixed Seasonal Game Terrine
Wrapped in Bacon and served with Sloe Berry Chutney

Sliced Country Terrine
Served with Fruit Chutney

Mixed Seasonal Tall Game Pie
In Traditional Cranberry Topped Pastry

Roasted Chicken Roll
With a Couscous and Pine Nut Stuffing
Summer Sausage Rolls
In Delicious Golden Pastry

Coronation Chicken
Creamy Coronation Chicken with Apricots

Rare Breed Barbequed Pulled Pork
Served with Wraps and Dips, Triple Cooked Chips, and Salads

## Cold Mediterranean Meat Platters

With Salamis, Parma Ham, Marinated Olives, and Slow-Roasted Tomatoes, served with a selection of Dipping Oils and Rustic Breads

## BUFFET MENU

Whole Poached Salmon
Dressed in Cucumber and accompanied with King Prawns and Langoustines
Seafood Platter
with Lobster, Crab, Hot Smoked Trout and Smoked Salmon, served with a selection of Dips and Crusty Breads
Oven Baked Salmon Fillets
In a Homemade Basil Pesto Crust
Salmon and Trout Terrine
Layers of Salmon and Fresh Dill
Pesto Crusted Salmon
Whole Salmon Fillet Topped with a Fresh Basil Pesto Crust

Smoked Salmon Platter
With Fresh Dill and Lemon


# From the Field <br> Vegetable Based Buffet Dishes 

Puff Pastry Slices (V)
Topped with Cherry Tomatoes, Red Onion and Feta
Selection of Quiches (V options)
Including Traditional Quiche Lorraine, Salmon and King Prawn, Red Onion and Stilton, Mushroom and Leek, Salmon and Asparagus, and Roasted Vegetable

Red Lentil and Cheese Terrine (V)
Sliced and Served Cold

Roasted Mediterranean Vegetable Terrine (V) (VE)
Sliced and Served Cold

Chive and Spring Onion Savoury Cheesecake (V)

Roasted Mediterranean Vegetables with Feta Cheese (V)

Roasted Vegetable / Lemon and Pomegranate Couscous (V) (VE)

Potatoes (V) (VE options)
Dauphinoise Potatoes, Roasted Potatoes, New Potatoes, Potato Salad or Triple Fried Chunky Chips are all available
Vegetables (V) (VE)
Colourful bowls of tender mixed seasonal vegetables, broccoli, carrots, etc.

## Salads

Traditional Homemade Coleslaw (V)
Fruity Homemade Coleslaw (V)
With Grapes and Sultanas

Basil Pasta Salad (V)
With Basil Pesto, Pine Nuts and Mozzarella

Greek Pasta Salad (V)
With Olives, Artichoke, Slow Roasted Tomatoes, Feta Cheese and Fresh Basil

Potato Salad (V)
With Fresh Herbs, Chives and Wholegrain Mustard

Seasonal Garden Salad (V) (VE)
With Fresh Greens, Cucumber and Cherry Tomatoes dressed in Fresh Vinaigrette

Bulgur Wheat Salad (V) (VE)
Spiced Bulgur Wheat, Chickpea and Roasted Squash Salad

Tomato, Cucumber and Coriander Salad (V) (VE)

Broccoli Salad
With Grated Mature Cheddar and Smokey Bacon Lardons
Mixed Bean Salad (V) (VE)
With Balsamic Dressing

Tomato, Red Onion and Balsamic Salad (V) (VE)

Fennel and Celery Salad (V) (VE)

Tabbouleh Salad (V) (VE)

