

### Cold Buffet Menu

Selection of home made canapés, which may include  
mini Yorkshire puddings served with dexter beef and fresh horseradish,  
skewers of cherry tomatoes, mozzarella and fresh basil,  
Rosemary and garlic bruschetta with cream cheese, smoked salmon and king  
prawns with garden dill.  
( to be served with drinks on arrival)

### Buffet menu

Locally sourced topside of Yorkshire Beef (roasted to your preference)  
Gloucester Old Spot gammon cooked with honey, demerara sugar and cloves.

#### Please choose 4 choices from the following:

Cherry tomato, red onion and feta, baked on a puff pastry base, garnished with fresh basil.

A selection of quiches to include, traditional bacon and egg, salmon and king prawn, red onion and stilton and roasted vegetable.

Whole poached salmon, dressed in cucumber with fresh king prawns and langoustines, on a bed of green salad.

Oven baked fresh salmon fillets with a homemade pesto crust.

Homemade Gloucester Old Spot sausage and black pudding rolls in a light puff pastry case, with a sesame seed topping.

Gloucester Old Spot Sausage with homemade apple sauce/ sloe berry chutney in a light diamond shaped puff pastry case.

Mixed seasonal game terrine, wrapped in bacon served with sloe chutney, cherry tomatoes and salad leaves.

Mixed seasonal tall game pie in a traditional pastry with a cranberry topping.

Red lentil and Cheese Bake Loaf (v)

Roast vegetable Mediterranean Terrine (v)

Chive and spring onion savoury Cheese cake (V)  
Layered Salmon Terrine

(v) suitable for vegetarians

5 Choices from of the following to accompany the above:

Mixed Bean Salad with a balsamic dressing.  
Mixed Green Salad.  
Homemade coleslaw.  
New Potatoes /jacket potatoes with fresh garden dill.  
Potato Salad with fresh garden chives.  
Pasta salad with your choice of fresh pesto, pine nuts and mozzarella/ tuna with sweet corn.  
Layered tomatoes with red onion.  
Couscous topped with a selection of freshly roast vegetables

Desserts ,Please choose 4 from the following:

*Fryton Catering Company are exceptionally proud of the homemade dessert section.*

Fresh Lemon Tart  
Rich dark chocolate mousse - often referred to as death by chocolate!  
Pecan Tart  
Tiramisu, home made sponge cake with cream cheese and coffee liquor filling.  
Almond and Summer Fruit Tart, frangipan base with crème fraiche and fresh fruits  
Blue berry and bramble Cheese Cake  
Chocolate Torte, biscuit crumb base with a rich velvety chocolate topping.  
Summer fruit roulade.  
Profiteroles with a thick chocolate coating  
Hunters of Helmsley cheese board selection

