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ALIDA
event catering

Cold Fork Buffet menu

Sliced Sirloin of Beef

Honey Roast Ham with Celeriac Remoulade

Charcuterie Platter

A selection of cured and dried meats with olives and piccolo peppers

Poached Salmon with sea salad and a dill and lemon mayo

Ploughman's Platter served with a selection of chutneys

Meze Platter with hummus, tzatziki, stuffed vine leaf and Fattoush

Shellfish Platter

A variety of fresh lobster, prawns, crayfish and caviar with sea vegetables (£10pp Surcharge)

Selection of quiches and tarts

Smoked Fish Platter, Salmon, Trout, Halibut and Mackeral

A variety of fresh lobster, prawns, crayfish and caviar with sea vegetables

German Potato Salad

German Style Potato Salad

Israeli Couscous, piquillo peppers, saffron dressing

Heritage Tomato, Red Onion and Caper Salad

Kale, pecorino and anchovy crumb salad

Roast Fennel with Orange Salad

lentil, tomato, parsley, feta salad shallot and red wine dressing

Traditional tabbouleh salad

Orzo salad with olives, grilled peppers, cucumbers, parsley, balsamic dressing

Quinoa, kale, Pomegranate Salad

Fusilli Pasta Salad, sun blushed tomatoes and Artichokes

Traditional Lemon Tart with Seasonal Berries

French Apple Tart

Assorted Profiteroles
Flavors available - Chocolate, Vanilla, Banana, Pistachio, Coffee, Mixed Berries, Strawberry

Fresh Berry Pavlova, with Berry Coulis (GF)

Toffee & Pecan Meringue Roulade (GF)

Chocolate Fudge Cake

Vanilla or Chocolate Cheesecake

Vegan Chocolate & Honeycomb Brownie (VG)(GF)(DF)

Classic Lemon Tart with Chantilly Cream and Berries