

The Wheatsheaf Buffet Menu

22.50 pp

Breads – Salads – Cold Tapas

Breads x2

Focaccia w/ Herbs, Olive Oil & Balsamic – Sourdough w/ Butter
Charred Flatbread w/ Olive Oil, Dukkah – Baguette w/ Butter

Salads x3

Asian Slaw w/ Chilli, Garlic, Ginger, Sesame Vg
Celery, Walnut, Apple Salad Vg
Caesar Salad w/ Anchovy & Parmesan
Potato Salad w/ Spring Onion, Rocket, Chives V
Traditional Slaw V
Heritage Tomato Salad, Raspberry & Elderflower Vinaigrette Vg
Our Own Smoked Salmon w/ Pomegranate, Pickled Fennel
Mixed Bean Salad, Citrus, Herbs Vg
Green Olive, Feta, Artichoke, Watercress V
Tabbouleh w/ Grilled Halloumi V
Spiced Kachumber Salad w/ Pomegranate Vg
Green Lentil, Baby Leaf Spinach, Red Onion, Blushed Tomato Vg

Tapas – Dips x3

Hummus w / Charred Flatbread Vg
Marinated Olives Vg
Stuffed Pepper Dew Peppers w/Feta V
Guacamole w/ Tortilla Chips Vg
Turkish Muhammara w/ Pita Vg
Tomato & Basil Bruschetta Vg
Sour Cream & Spring Onion w/ Tortilla Chips V
Mackerel Pate w/ Olive Oil & Flat Bread
Spanish Tortilla V

Warm Dishes x5

Sausage Rolls w/ Ketchup
Chorizo Sausage Rolls w/ Smoked aioli
Chicken Goujons w/ Harissa Mayonnaise
Beef Koftas W/Mint Raita
Barbequed Smoked Paprika Chicken Thighs, Aji Verdi
Buffalo Chicken Wings, Blue Cheese Dip
Baked Camembert, Rosemary, Honey, Walnuts, Chutney V
Roasted Vegetables w/ Baba Ghanoush, Roasted Hazelnut Vg
Mini Fish Cakes, House Tartar
Bang Bang Chicken, Bao Buns, Peanut, Chilli, Cucumber (Build Your Own)
Spiced Lebanese Style Falafel Vg
Crispy Hoi Sin Pork Belly, Popcorn Pork, Sesame, Coriander
Spinach & Goats Cheese Tarts (Served At Room Temp) V
Grilled Tiger Prawns, Gochujang Chilli Glaze (£2.50 Supp)
Roasted Cauliflower & Fennel, Orange, Cumin, Cashew Cream Vg

Platters

(Serves Approximately 15 Persons)

Ploughman's Luncheon Platter
w/ accompaniments £245

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Charcuterie Platter
w/ accompaniments £260

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Slow Roast Rib of Beef (Served Cold)
w/ accompaniments £245

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Smoked Fish Platter
w/ accompaniments £240