
COLD BUFFET

Buffets are the perfect way to be creative & impress your guests with enticing food displays & designs.

Create a sumptuous cold banquet from our delicious selection of dishes for a menu to satisfy the most discerning of guests.



The Food Co.

COLD FOOD BUFFET

Meat Platters

Rare roasted Sirloin of beef served with horseradish cream and English mustard

Skewers of Scottish beef with soy, honey, lime, chilli and coriander

Platters of seared fillet of beef Carpaccio, with truffle oil & shaved parmesan

Thai style sirloin of beef, chilli, vegetable, beansprouts and ginger noodle salad

Duck and toasted hazelnut pate encroute

Seared duck, chinese leaves, julienne vegetables & sweet & sour dressing

Seared duck, watercress, watermelon and cashew nuts, tossed in a quince dressing

Mahgreb Lamb; Harissa spiced slithers of lamb, griddled courgettes, roasted peppers, confit garlic, red onion, mint, coriander & lemon zest

French trimmed Lamb cutlets, seared & coated in Garden herb & garlic breadcrumbs

Chargrilled chicken skewers with lemon myrtle

Lemon, garlic and summer herb poached chicken fillets

Tikka style chicken kebabs with lime and coriander raita

Gammon glazed with orange and blossom honey

Chinese spiced pulled pork loin

Sticky crispy sesame pork

Slow roasted turkey breast with lemon thyme & cranberry

Platter of antipasti meats; salami, mortadello, prosciutto, bresola,

Fish Dishes

Baked salmon, mango, chilli, lime, coriander and ginger salsa

Seared rare tuna rolled in white & black sesame seeds and served with mango & chilli salsa

Lemon sole parcels stuffed with piquillo peppers

Salmon fillets with a goat's cheese & pesto crust

Poached fillets of salmon with lemon chervil hollandaise

Timbales of smoked salmon peppered mackerel and dill mousse

Smoked Fish Platter; peppered smoked mackerel, smoked trout, smoked salmon & capers

Chilli prawn & chorizo skewers

Bowls of handpicked Guernsey Chancre Crab

Large Gamba prawns and large peeled Norwegian prawns

Half lobsters, picked & prepared served in shells

Whole Chancre Crab; Cracked & Prepared returned to shell with claws for picking



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Tartlets & Quiches

Hot smoked salmon, spinach & crème fraiche tart with chives

Classic Quiche Lorraine

Smoked Guernsey cheese, pancetta, leeks, oregano & sun blushed tomato quiche

Torteval Fort Grey cheese, leek, courgette & sorrel tartlets (v)

Fennel, caramelised onion, gruyere and roasted cherry tomato quiche (v)

Broccoli and Shropshire blue quiche (v)

Roasted Mediterranean vegetables, bocconcini and basil pesto quiche (v)

Vegetarian Dishes

Roasted butternut squash tower, with sweet potato and ragstone goat's cheese stack, sprinkled with pine nuts and drizzled with a balsamic glaze

Wild mushroom puff pastry tart, with porcini oil, shaved parmesan and wild rocket

Red and yellow pepper, courgette and bocconcini skewer, with herby oil, and a spicy tomato salsa

Individual Muffin Frittatas with feta, sun-blushed tomato, roasted peppers, new potato, peas & Italian herbs

Charred sliced Halloumi with sprinkled with sliced red chilli, coriander & lime zest

Salads & Accompaniments

Selection of freshly baked breads and Guernsey butter

Bowls of Kalamata olives & Ricotta stuffed peppadews

Warm & Buttered new potatoes

Classic Nicoise with quails eggs

Greek salad

Classic coleslaw

Baby potato salad, spring onions and dijon mayonaise

Roasted Mediterranean vegetables with lemon olive oil

Baby leaf and summer herbs with French dressing

Vine tomato, bocconcini, red onion and rocket pesto

Carrot and courgette ribbons with mustard seeds and orange dressing

Penne, roasted aubergine, sweet red peppers and salsa verde

Rocket, toasted pine nuts, parmesan and balsamic dressing

Classic Waldorf salad

Jewelled couscous with fresh pomegranate, summer herbs and nasturtium flowers

Roasted Mediterranean vegetables, cherry tomatoes, buffalo mozzarella and basil oil

Broad bean, pea, feta and mint salad

New potato, green beans & shaved parmesan salad dressed with lemon thyme oil

Crushed new and sweet potato salad with roasted balsamic onions

Penne pasta tossed in a tomato reduction with baby artichokes, black olives and basil

Braised Quinoa topped with roasted sweet potato, feta, spinach leaves & pumpkin seeds



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Puddings

Apple tart tatin with creamed mascarpone
Rose petal brulee, berry compote and cardamom shortbread
Dinky donuts with vanilla & cinnamon sprinkle
White, dark and milk chocolate dipped strawberries
Homemade chocolate liquor truffle pots
Pear and almond tart
Strawberry custard tart
Glazed lemon tart
Lemon meringue pie
Fresh berry and mascarpone tarts
Traditional Tiramisu pots
White & dark chocolate mousse with a Cointreau sponge
Eton Mess
Seasonal fruit pots with Greek yogurt, honey and passion fruit
Caramel Brulée with peanut crunch
Lemon posset with blackberry compote
Simply Bowls of Berries with Thick Guernsey cream

Cheese

Guernsey Cheeseboard

The Guernsey Dairy's extra mature cheese, Smoked Guernsey cheese, Fenella Madison's Torteval Fort Grey cheese served with dried fruit, celery, grapes, crisp savoury biscuits, relish & Guernsey butter

Classic Cheeseboard

Local, English & Continental cheeses served with dried fruit, celery, grapes, crisp savoury biscuits, relish & Guernsey butter

Baked Box Cheese

Warmed Camembert, served with dipping bread, crudités, grapes & dried fruit prepared by our chefs, ready for you to gently warm

Cheesecake

An arrangement of your favourite cheeses presented in tiers, served with crusty bread, savoury biscuits, celery, grapes & dried fruit
