

# THE COURTYARD BUFFET MENU

## Tea and Coffee

TEA & COFFEE	£1.55 per person
TEA, COFFEE AND BISCUITS	£1.90 per person
TEA, COFFEE & HOMEMADE CAKE	£3.50 per person
FRUIT JUICE	£4.00 per 4 pint jug
SQUASH	£2.00 per 4 pint jug

## Sandwich platters

£6.50 per person

A selection of freshly made meat, fish and vegetarian sandwich fillings in locally baked brown and white bread. Served with crisps, water and fresh orange juice.

SANDWICH PLATTER WITH FRUIT £7.25 per person

## Classic Buffet

£8.00 per person

A selection of freshly cooked and prepared finger foods.

- Chicken satay sticks
- Garlic dough balls (v)
- Honey and wholegrain mustard coated cocktail sausages
- Vegetable crudités with dips (v)
- Vegetable spring rolls (v)
- Savoury pastry selection
- Mini pizzas prosciutto/ quattro formaggio (v)
- Cherry tomatoes (v)
- Breaded mozzarella sticks (v)

Served with crisps, water and fresh orange juice.

CLASSIC BUFFET WITH FRUIT £8.75 per person

## Luxury Buffet

£11.50 per person

A large selection of freshly cooked and prepared finger foods.

- Mini Yorkshire puddings with roast beef and horseradish sauce
- Brie and cranberry wontons (v)
- Cod goujons with tartare sauce
- Onion bhajis (v)
- Smoked salmon pâté on cucumber /oatcakes
- Lime and coriander salmon goujons
- Chicken satay sticks
- Garlic dough balls (v)
- Honey and wholegrain mustard coated cocktail sausages
- Vegetable crudités with dips (v)
- Vegetable spring rolls (v)
- Savoury pastry selection
- Mini pizzas prosciutto/quattro formaggio (v)
- Cherry tomatoes (v)
- Breaded mozzarella sticks (v)

Served with crisps, water and fresh orange juice.

LUXURY BUFFET WITH FRUIT £12.25 per person

## Cold cuts with salad

£8.95 per person

A selection of our delicious fresh salads, hot new potatoes, honey and mustard glazed gammon, herbed lemon chicken, prawns in a Marie Rose sauce, roasted vegetable with Feta cheese and goats' cheese and caramelised onion tarts.

Served with crisps, water and fresh orange juice.

COLD CUTS WITH SALAD & FRUIT £9.70 per person

## Canapés

£1.00 per item

Bite-sized delicacies created and hand crafted by the chefs at The Courtyard.

- Parmesan and olive shortbread with goats cheese and parsley pesto (v)
- Rare roast beef with horseradish cream in a poppyseed tartlet
- Tiny cheese scones (v)
- Mini poppadoms with creamy chicken tikka
- Tomato medley pesto galettes (v)
- Roasted red pepper hummus and olive tarts (v)
- Cocktail salmon and dill cakes with crème fraîche tartare
- Tostaditas with black olive tapenade (v)
- Oriental chicken and spicy pesto tarts
- Cheddar shorties with blue cheese, pear and pecans (v)
- Pork balls with sticky cider sauce
- Chicken Caesar croustades
- Fresh and smoked salmon pâté on cucumber slices
- Cheese and smoked bacon straws

## Sweet Treats

£1.00 per item

Little sweet temptations made with love here at The Courtyard.

- Mini meringues with fresh cream and chocolate ganache
- Apple galettes
- Chocolate dipped strawberries
- Tiny cream sponges
- Macarons
- Chocolate shortbread with hazelnut cream

## To order your Buffet

**For reservations call: 01432 346525 or**

**Email: [catering@courtyard.org.uk](mailto:catering@courtyard.org.uk)**

**For all buffet orders, there is a requirement for a minimum booking of 10 people.**

**If ordering canapés, there is a minimum order for each type required of 10 items.**

**Refer to our website for details of the wine list.**

**Should you have any special requests or particular dietary requirements, please call or email us to discuss. We are always happy to help!**