

# Buffet

## Finger Buffet

- ◆ Platters of chunky ciabatta sandwiches
- ◆ Tortilla wraps

### Pick 4 of the following:

- ◆ Spicy fishcakes with a sesame crust
- ◆ Bruschetta of sun dried tomato, humous and caramelised onions
- ◆ Thyme and shallot scone with Yorkshire blue cheese and homemade chutney
- ◆ Basil marinated mozzarella and cherry tomato skewer
- ◆ Spinach and chive quiche
- ◆ Sun blush tomato and red onion quiche
- ◆ Spicy jalapeno peppers stuffed with cream cheese
- ◆ Feta cheese and olive brochette
- ◆ Lemongrass and chilli chicken with lime marmalade
- ◆ Sticky Jack Daniels marinated chicken wings
- ◆ Parma ham bruschetta with pea and mint guacamole
- ◆ Pork, apple and leek sausages with grain mustard dip

### Pick 1 of the following:

- ◆ Fresh fruit kebabs with honeycomb dip
- ◆ Wild berry tartlets with mascarpone and vanilla
- ◆ Blueberry and chocolate mini muffins
- ◆ Mini chocolate eclairs
- ◆ Platter of cherry flapjack and chocolate brownies

**£18.95 per person**

## Working Lunch For a maximum of 14 people

- ◆ Freshly cut sandwiches
- ◆ Tyrells hand fried crisps
- ◆ Fresh fruit bowl
- ◆ Homemade brownie and flapjack
- ◆ Mineral water and orange juice

**£9.95 per person**

milburns reserves the right to substitute menu items when supply dictates for an item of equal or greater value without prior notification. Please be advised that we cannot guarantee our food is prepared in a nut free environment.

All prices are exclusive of VAT at the prevailing rate

# Buffet

## Hot Buffet

### Pick 2 main dishes

#### Main Dishes

- ◆ Beef bourguignon
- ◆ Lemon and tarragon chicken
- ◆ Lamb and black sheep ale casserole with root vegetables and herb dumplings
- ◆ Salmon and rocket fishcakes with a herb seed crust, leaf salad and a cucumber salsa
- ◆ Spinach and ricotta tortellini with cherry tomatoes, basil and cream
- ◆ Thai spiced green chicken curry
- ◆ Ragout of lamb, borlotti beans, garlic, olives and tomato
- ◆ Slow braised lamb hotpot
- ◆ Chicken sauté with Chorizo and red onion
- ◆ Tagine of sweet potatoes, chick peas, apricots and almonds
- ◆ Potato, mushroom and leek crumble

### Pick 3 salads or vegetables

#### Salads

- ◆ Roasted tomato and onion
- ◆ Greek
- ◆ Roasted red onion and rocket
- ◆ Mixed baby leaf
- ◆ Fennel & almond slaw
- ◆ Potato and red onion

#### Vegetables

- ◆ Wilted savoy cabbage
- ◆ Fragrant rice
- ◆ Lemon scented cous cous
- ◆ Herb mash
- ◆ Roasted new potatoes
- ◆ New potatoes
- ◆ Roasted carrots with thyme
- ◆ Carrots and cauliflower

### Pick 1 dessert

#### Desserts

- ◆ Apricot frangipane tart with crème fraîche
- ◆ Pear and ginger cheesecake
- ◆ Dark chocolate truffle torte with a pistachio cream
- ◆ Exotic fruit salad with lemongrass syrup
- ◆ Cheese platter with dried fruits and crackers
- ◆ Coffee and walnut roulade
- ◆ Rhubarb and apple crumble with double cream

**£26.95 per person**

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