

## **CHIVES**

Fully served hot and cold buffets

Fork buffets

Served / Seated Meals

Please note that throughout this menu selector the following coding applies:

(l) indicates that these items are suitable for lacto-vegetarians

(v) indicates that these items are suitable for vegan's

## FULLY SERVED HOT AND COLD SALAD BUFFETS @ £30.00

Select 3 dishes and 6 salads.

An assortment of 'Chives' Breads are included.

Additional dishes @ £5.50 / person and salads @ £1.10 / person may be added.

Choose up to two desserts from page 4.

Coffee is included.

If a fully served BBQ is required you may choose from the list on page 2. Starters if required are listed on page 3.

### COLD DISHES

**Curried Chicken and Apricot**

**Cold Meat Platter**

honey and cider glazed ham, tuscan turkey roast and cured topside of beef

**Mediterranean Platter**

serrano ham, pepperanata, buffalo mozzarella, olives and roasted artichokes

(v) omitting the ham and adding chargrilled asparagus

**Roulade of Fish Mousse**

**Nordic Fish Platter**

**Coulbiac of Halibut/Salmon**

layered with egg, rice and parsley, wrapped in a coulbiac dough

**Poached Dressed Salmon**

**Three Layered Vegetable Terrine**

with a chive sauce (l)

**Mung Bean Pate (v)**

**North African Platter**

mechouia, babaganouche and humus (v)

**Provençal Tart**

with tomato, olives, courgette, basil and thyme(v)

**Mediterranean Vegetable Lattice (v)**

### HOT DISHES

**Breast of Chicken**

with a light mustard and tarragon cream sauce

**Braised Lamb** with cumin and coriander

**Chicken, Leek and Mushroom Lattice Pie**

tomato, marjoram sauce

**Oriental Beef**

with shitake mushrooms, shallots and noodles

**Mediterranean Seafood Bake**

assorted seafoods, layered with potato, onion, saffron, coriander

**Oriental Fish Kebabs**

assorted fish with water chestnut and mushroom, marinated with soy and sesame

**Baked Salmon** with lime leaves, spring onion and fennel seeds, with a light cream sauce.

**Spinach and Mushroom Lasagne (l)**

**Celery and Lentil Roulade (l)**

**Aubergine, Tomato & Mozzarella Cheese Bake (l)**

### SALADS

**Warm New Potato** with mint and lemon oil

**Tomato, Onion and Basil**

**Marinated Cucumber** with sea salt and dill

**Carrot** with caraway orange and crushed black pepper dressing

**Potato, Egg, Chives and Mayonnaise**

**Mixed Florets** with pimento

**Pasta, Tomato, Peppers and Mayonnaise**

**Arabian Rice** with turmeric, cinnamon, apple and pinenuts

**Cous Cous** with mint, garlic and lemon

**Dressed Leaf Salad**

**Mixed Tossed Salad** crisp lettuce, tomato, cucumber, peppers, celery

**Oriental Salad**, bean sprouts, crisp vegetables, soy dressing

**Diced Beetroot** and sour cream

**Mixed Bean Salad**

**Rockett, Feta, Cherry Tomato and Onion**

**Marinated Mushroom and Rosemary**

**Ful Medames, Egyptian Salad**

with egg, olive oil and coriander

**Roasted Vegetables** with a balsamic dressing



## **FORK BUFFETS, BBQ'S AND PIG ROASTS**

Please note staff are only provided to set up, cook the BBQ, carve the pig roast and supervise the buffet. Additional staff can be provided.

Please ask for rates.

### **FORK BUFFETS @ £21.00**

Select 3 dishes and 4 salads,

An assortment of 'Chives' breads are included

Additional dishes @ £4.75/ person,  
and salads @ £0.90/ person may be added.

Choose up to two desserts from page 4.

### **PIG ROAST @ £21.00**

Select, besides the Pig, 1 other dish from page 4 & 5,  
and 4 salads from page 5.

Baked potatoes can be substituted for 1 of the salads.

Garlic and ciabatta bread are included,.

Additional dishes @ £4.75/ person,  
and salads @ £0.90/ person may be added.

Choose up to two desserts from page 10.

### **BBQ'S @ £21.00**

Select 3 dishes from the list next page and  
4 salads from page 5.

Baked potatoes can be substituted for 1 of the salads as  
can garlic bread.

An assortment of 'Chives' breads' are included.

Additional dishes @ £4.75/ person,  
and salads @ £1.10/ person may be added.

Choose up to two desserts from page 10.



## **BBQ DISHES**

### **FISH**

Monkfish Kebabs in ginger and lime with hoi sin sauce

Seared Tuna or Swordfish with thyme and lime butter

Sardines, tomato and basil salsa

Salmon Fishcakes, chilli & ginger

1/2 Lobster with saffron mayonnaise (£5 surcharge)

### **MEAT**

Cajun, Tikka or Tandoori Chicken

Pork with coriander and lime

Butterfly Lamb Steaks rosemary, garlic, sea salt

Minute Steaks (£1 supplement)

Choose from a selection of Speciality Sausages

Home-made Burgers (beef or lamb)

### **VEGETARIAN**

Marinated Haloumi Kebabs

mushroom, red onion and cherry tomato (l)

Vegetable Kebabs

mixed Peppers, courgettes and aubergine (v)

Capsicum Stuffed

with sweet potato, sweetcorn, basil and mozzarella (l)

## SERVED / SEATED MEALS

### COLD STARTERS

|   |      |
|---|------|
| <b>Nordic Platter</b><br>house smoked, cured and pickled fish selection   | 700p |
| <b>Mediterranean Platter</b><br>serrano ham, pepperonata, buffalo mozzarella, olives and roasted artichokes<br>(v) omitting the ham and adding chargrilled asparagus. | 700p |
| <b>Wild Mushroom and Venison Pate</b>   | 700p |
| <b>Smoked Salmon, Prawn and Crab Parcels</b><br>saffron creme fraiche, garnished with lumpfish caviar   | 675p |
| <b>North African Platter</b><br>mechouia, babaganouche, humus falafels, olives, pitas (v)   | 650p |
| <b>House Smoked Chicken Breast</b><br>with an orange and tarragon dressing  | 650p |
| <b>Gravlax – Salted marinated Salmon</b><br>served with a mustard and dill sauce  | 650p |
| <b>Roasted Pepper and Artichoke Salad</b><br>balsamic vinaigrette & shaved pecorino (v)   | 600p |
| <b>Mushroom, Hazelnut and Celery Pate</b><br>served with sesame toast (v)   | 600p |
| <b>Melon and Mango Medley</b> raspberry coulis (v)  | 600p |
| <b>Tomato and Black Olive Tartlet</b><br>dressed on a mixed leaf salad (v)  | 600p |

### HOT STARTERS

|   |      |
|---|------|
| <b>Leek and Scallop Tartlets</b> on a lobster bisque                                    | 700p |
| <b>Warm Salad of Oak Cured Bacon</b><br>poppy seed croutons and roasted cherry tomatoes | 600p |
| <b>Smoked Fish Mousse</b> topped with a saffron cream                                   | 600p |
| <b>Filo Baskets</b> with wild mushrooms and coriander (v)                               | 550p |
| <b>Spinach and Goats Cheese Parcels</b> , (l)<br>on a pimento coulis                    | 600p |
| <b>Aubergine and Sweet Potato Timbale</b> ,<br>plum tomato and basil sauce (v)          | 600p |

### SOUPS

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|--|------|
| <b>Cream of Mushroom and Walnut</b>          | 550p |
| <b>Creamed Seasonal Squash and Coriander</b> | 550p |
| <b>Roasted Pepper and Tomato and Orange</b>  | 550p |
| <b>Minted Summer Pea</b> (v)                 | 550p |

## MAIN MEALS

### FISH

These dishes may be considered as a fish course.  
Price on request.

|  |       |
|--|-------|
| <b>Seared Salmon</b><br>on a caper mash, lemon grass, chive broth  | 1700p |
| <b>Slow Roasted Halibut</b><br>turmeric & cherry tomatoes  | 1700p |
| <b>Swordfish and Tuna Parcels</b><br>coated with a wild mushroom puree,<br>in filo pastry, orange & coriander sauce    | 1700p |
| <b>Pan Fried Red Snapper</b><br>prawns, lemon and capers, nut brown butter   | 1700p |
| <b>Poached Monkfish Tail</b><br>dressed with a fine julienne of vegetables,<br>perfumed with lemon grass and lime leaf | 1800p |

### MEAT

|   |                |
|---|----------------|
| <b>Sausages and Mash</b> with onion gravy.<br>we can offer a large selection of speciality sausages                                 | from 1500p     |
| <b>Breast of Chicken</b><br>with lemon and chervil cream sauce  | 1700p          |
| <b>Baked Loin of Pork</b><br>stuffed with apricot puree, calvados sauce   | 1700p          |
| <b>Parcelled Fillet of slow braised English Lamb</b>  | 1700p          |
| <b>Honey Roast Saddle of English Lamb</b><br>studded with rosemary & garlic   | 1800p          |
| <b>Breast of Chicken</b><br>stuffed with a nugget of goats cheese, wrapped<br>in serrano ham, folded in puff pastry, tarragon sauce | 1800p          |
| <b>Roasted Sirloin of Beef</b><br>with a wholegrain mustard crust, burgundy sauce   | 1900p          |
| <b>Whole Quail</b><br>stuffed with spinach and mushroom,<br>port & juniper sauce, potato rosti                                      | 2000p          |
| <b>Supremes of Guinea fowl</b> muscat sauce   | 2000p          |
| <b>Haunch of Wild Boar</b><br>shallots and chantrelle cream   | 2000p          |
| <b>Slow Roasted Elk or Reindeer</b>   | (market price) |

*Main courses continue on the next page*



## VEGETARIAN

|   |       |
|---|-------|
| <b>Mediterranean Vegetable Lattice</b><br>watercress sauce (l)                | 1500p |
| <b>Smoked Tofu, Egg and Root Vegetable Bake (l)</b>                           | 1500p |
| <b>Cashew Nut Loaf</b><br>layered with swiss cheese & capsicum (l)            | 1500p |
| <b>Oyster Mushroom</b><br>celeriac and camembert, pithiver, madeira sauce (l) | 1500p |
| <b>Spinach and Pine Kernel Blinis</b><br>on a red pepper coulis (v)           | 1500p |
| <b>Aubergine Tofu and Chick Pea Parcel</b><br>in filo pastry (v)              | 1500p |



## CHEESE

all cheeses are animal rennet free

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| <b>Assorted English and Continental Cheeses,</b><br>served with crispbreads, fruit and crudities | 650p |
|--|------|

## DESSERTS

|   |      |
|---|------|
| <b>Pear and Toasted Almond Strudel (v)</b>                                    | 600p |
| <b>Normandy Apple Tart,</b> with a calvados custard (l)                       | 600p |
| <b>Sticky Toffee Pudding,</b> vanilla and cardamom sauce                      | 600p |
| <b>Orange and Lime Soufflé Bavaois</b><br>dusted with green pistachios        | 600p |
| <b>Individual Summer Pudding (l)</b>  | 650p |
| <b>French Lemon Tart,</b><br>with a blackcurrant coulis and creme fraiche (l) | 650p |
| <b>Three Layered Chocolate Truffle,</b><br>with a raspberry sauce             | 650p |
| <b>Chocolate Pecan Pie</b>  | 650p |

## COFFEE

|                      |      |
|----------------------|------|
| <b>Filter Coffee</b> | 160p |
|----------------------|------|