

CHIVES

Fully served Hot and cold buffets

Fork buffets

Served / Seated Meals

2010

FULLY SERVED HOT AND COLD SALAD BUFFETS @ £38.00

If a fully served BBQ or Hog Roast is required choose from the list on page 7.

Starters if required are listed on page 8.

Select 3 dishes and 6 salads.

An assortment of 'Chives' Breads are included.

Additional dishes @ £7.00 / person and salads @ £1.25/ person may be added.

Choose up to two desserts from page 10.

Coffee is included.

COLD DISHES

Diced Chicken Breast with apricots and curried mayonnaise

Cold Meat Platter

honey glazed ham, turkey breast stuffed with roasted peppers and salt cured topside of beef

Mediterranean Platter

serrano ham, pepperanata, buffalo mozzarella, olives and roasted artichokes
(v) omitting the ham and adding chargrilled asparagus

Salmon Roulade

Salmon and seasonal fish mousse wrapped in smoked salmon poached, served with dill mayonnaise

Coulbiac of Salmon

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

Poached Dressed Salmon, (King prawn garnish available Supplement £2)

Baked Salmon, Leek and Ashmore Cheese Tart

Roasted Red Onion, Sweet Pepper and Blue Cheese Strudel with a chive sauce (l)

Seasonal Vegetable Tarts (v/l)

Provençal Tart

with roasted tomato, capsicum, olives, courgette, basil, thyme and mozzarella (l)

HOT DISHES

Breast of Chicken

with a light mustard and tarragon cream sauce

Slow Braised Lamb with red wine, onions and mild chilli

Moroccan Chicken

dates, almonds, lemon, and North African spices

Portuguese Pork, Chorizo and Bean Casserole

Mediterranean Seafood Bake

assorted seasonal seafood, topped with potato, flavoured with onion, saffron and coriander

Spanish Fish or Vegetarian Paella

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

Spinach and Mushroom Lasagne (l)

Chickpea and Tofu Cassoulet (v)

Aubergine, Tomato & Mozzarella Cheese Bake (l)

SALADS

Warm New Potato with minted lemon oil or dill butter

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

Pasta, Tomato, Peppers and Mayonnaise

Arabian Rice with turmeric, cinnamon, apple and pinenuts

Cous Cous with currants, almonds, salted lemon, saffron and coriander

Dressed Leaf Salad

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

Oriental Salad, bean sprouts, crisp vegetables, soy dressing

Roasted Beetroot and sour cream

Giant Bean Salad with red onion, roasted peppers, bean sprouts and a grain mustard dressing

Seasonal Green Bean and Almond Salad, honey dressing

Rockett, Feta, Cherry Tomato and Onion

Marinated Mushroom and Rosemary

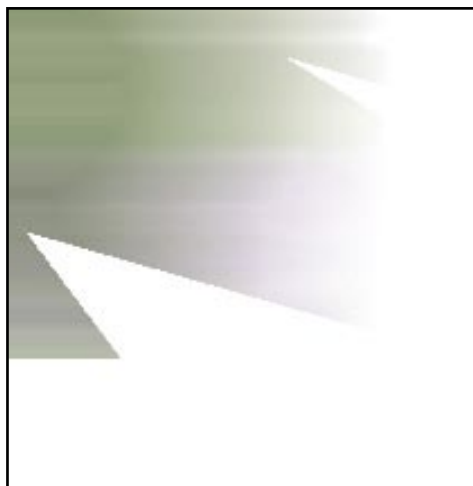
Ful Medames, Egyptian salad with egg, olive oil and coriander

Roasted Vegetables, with a balsamic dressing

Celeriac Coleslaw

Haloumi, Grape, Watercress and Baby Leaf, with lemon and black pepper dressing

Roasted Carrot, Beetroot and Toasted Almond (can be topped with crumbled goats cheese)



INFORMAL FORK BUFFETS, BBQ'S AND PIG ROASTS £28.00

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. Please note this provision is not advised for a serviced wedding breakfast, for this service see page 4

FORK BUFFETS

Select 3 dishes and 4 salads,

An assortment of 'Chives' breads are included

Additional dishes @ £7.00/ person,
and salads @ £1.50/ person may be added.

Choose up to two desserts from page 10.

PIG ROAST

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

Ciabatta rolls are included, along with red onion
marmalade, mustard and apple sauce.

Additional dishes @ £7.00/ person,
and salads @ £1.50/ person may be added.

Choose up to two desserts from page 10.

BBQ'S

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

An assortment of 'Chives' breads' are included.

Additional dishes @ £5.00/ person,
and salads @ £1.00/ person may be added.

Choose up to two desserts from page 10.



BBQ DISHES

FISH

Oriental Fish Kebabs

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

MEAT

Cajun, Tikka or Tandoori Chicken

Pork Spare Rib Chop with coriander and lime

Lamb Steaks rosemary, garlic, sea salt

Minute Steaks (£1 supplement)

Speciality Sausages, ask for our broad selection

Home-made Burgers (beef, lamb, pork)

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)

Bean Burger

SERVED / SEATED MEALS THREE COURSES @£41.00

Coffee is included

STARTERS

House Fish Platter

Selection of smoked seasonal fillets, cured salmon with gin and juniper, marinated fish i.e roll mops with dill and sour cream, coconut and lime cod strips, prawns laced with lemon, chilli and cracked pepper (supplement £2)

Mediterranean Platter

Serrano ham, pepperonata, buffalo mozzarella, olives and roasted artichokes (v) omitting the ham and adding chargrilled asparagus. (supplement £1)

Seasonal Pates with toasts and flatbreads

Pork and Duck Terrine

Venison and Wild Mushroom

Chicken Liver and Brandy

Vegetarian Pates with toasts and flatbreads

Mushroom and Black Pepper

Olive and Feta

Potato, Brie and Leek Terrine

Turban of Local Cod with smoked salmon dressed on blanched asparagus spears and celeriac remoulade, with a dill and lime dressing (served hot or chilled)

Smoked Salmon, Prawn and Crab Roulade

on rockett with tomato and dill dressing

House Smoked Duck Breast

on rockett and mixed leaves with an orange and tarragon dressing

Gin and Juniper Cured Salmon

with creme fraiche

Poached Pear with Parma Ham

parmesan and a white balsamic dressing

Salad of Marinated Potato, Crisped Bacon and Artichoke

Hearts on green leaves tossed with balsamic dressing and toasted hazelnuts

Salad of Fresh Asparagus, Chilled Roasted Trout and

Cucumber Shavings in a popadom sandwich with a wasabi cream dressing

Provençal Tart; Courgettes, Aubergine, Pepper, Tomatoes,

topped with mozzarella and Ashmore cheeses, dressed on mixed leaves (l)

Leek, Bacon and Scallop Tartlets on a lemon butter sauce

(supplement £1)

Grilled Seasonal Fish

on asparagus with pink grapefruit mayonnaise

Wild Mushroom and Coriander Filo Baskets (l)

Warm Goats Cheese Salad (l)

on spinach leaves with walnut and honey dressing

SOUPS

Curried Parsnip topped with sour cream (l)

Minted Green Pea with yoghurt drizzle (l)

Creamed Onion, Potato and Ashmore Cheese (l)

Courgette, Shallot and Spinach, laced with nutmeg and sour cream (l)

Three Mushroom with handmade pepper noodles (l)

Roasted Red Pepper, Tomato and Basil (v)

Potato, Parsnip, Garlic and Bacon

Sweet Potato and Mild Chilli with shredded pancetta sour cream drizzle

Spiced Lamb, Lentil, Red Pepper and Onion

Duck, Red Cabbage and Port

Roast Chicken, Asparagus, Sweetcorn and Chilli

Moroccan Chick Pea, Lamb and Tomato

Kangaroo Tail and Barley

MAIN MEALS

FISH (These dishes may be considered as a fish course, Price on request).

Seared Salmon

on a caper mash, chive and lime butter sauce

Slow Roasted Halibut

pistachio and almond crust on green beans and roasted cherry tomatoes

Poached Monkfish Tail

dressed with a fine julienne of vegetables, perfumed with lemon grass and lime leaf

Seasonal Fish Fillet

topped with dill, almond and macadamia crust, oven baked with potato and red onion salad and lemongrass butter sauce

MEAT

Sausages and Mash with red onion marmalade, onion gravy and flavoured mash

Breast of Chicken

with lemon and tarragon cream sauce on a sweet potato mash

Breast of Chicken

stuffed with a nugget of goats cheese and steamed leeks, wrapped in Serrano ham, folded in puff pastry, chicken and leek jus

Breast of Chicken

stuffed with roasted sweet peppers, feta and basil, on kale with a tomato and basil coulis

Kangaroo, cracked pepper, mushroom and red wine hotpot

Baked Loin of Pork

stuffed with apricot and pistachio, calvados jus



Trio of Local Pork

garlic, corn and pork sausage, a mini pie of pork, apple and mustard and slow roasted pork belly with bramley apple and brandy glaze

Slow Roasted Pork Cutlet or Loin, with redcurrant and port glaze, sat on black pudding and onion mash with a sherry sauce

Parcelled Fillet of Slow Braised English Lamb

With tomato, peppers, fresh herbs and garlic, wrapped in filo,

Honey Roast Saddle of English Lamb

studded with rosemary & garlic, on a bed of seasonal cabbage and barley

Roasted Sirloin of Beef

with a wholegrain mustard crust, burgundy sauce

Steak, Kidney and Guinness Pie, mustard mash

Twice Cooked Duck Legs

stuffed with pear and sage, with a sherry glaze

Individual Rabbit, Leek, Mushroom & Thyme Pies

on crushed garlic carrots

Saddle of Wild Boar

shallots and chantrelle cream, (supplement 200p)

We can provide a variety of game dishes dependant on season, please enquire

VEGETARIAN

Please note that all of the dishes below can be offered in a vegan form, please just ask

Cannelloni of Aubergine,

roasted pepper and tomato, basil and mozzarella (l)

Oyster Mushroom

celeriac and Camembert, pithiver, madeira sauce (l)

Baked Ricotta, Spinach Pinenut Cake

pesto sauce(l)

Seasonal Squash

Chickpeas, tomato and basil layered with grilled aubergine topped with goats cheese (l)

Herb Pancakes

Filled with wilted spinach, broad beans, asparagus, herb and cream sauce (l)

Twice Cooked Ashmore Cheese Souffle on wilted spinach with a warm mustard butter sauce (l)

Filo Parcel of Leek, Feta and Sun Dried Tomato, on a warm barley salad with aioli and avocado oil (l)

Roasted Field Mushrooms and Steamed Chinese Leaf

Parcels drizzled with red wine butter sauce and yoghurt drizzle (l)

CHEESE

Assorted Kentish English Cheeses,

served with crispbreads, fruit and chutneys (Supplement 100p, or as a seperate course, price on application)

DESSERTS - (Trio of Desserts, supplement £2.50)

Pear and Toasted Almond Strudel (v)

Kentish Apple Custard Tart, Kentish cider sauce (l)

Panacotta and tuile biscuits (l)

Butterscotch and Pecan Tart (l)

Summer Pudding , whipped cream, berry coulis (l)

French Lemon Tart, with a blackcurrant compote and crème fraiche (l)

Lemon Possett, fresh berries with polenta biscuits (l)

Strawberry and Macadamia Nut Pudding, berry coulis and thick cream

Blueberry and Almond Pudding with blueberry syrup

Apple and Rhubarb Crumble Cake , apple glaze and rhubarb compote (l)

A 'Study in Honey' Honey pannacota, Sauternes and honey cake, honey jelly (l)

Seasonal Berry and Marscapone Cheesecake (l),

THE CHOCOLATE SECTION

Chocolate and Pecan Pie raspberry sauce

Sticky Date and Chocolate Pudding butterscotch sauce

White Chocolate, Framboise and Ricotta Cheesecake

Dark Chocolate and Whisky Cheesecake

Profiteroles with warm chocolate and caramel sauce

Chocolate and Amaretto Cake with creme fraiche

Three Layered Chocolate Truffle with raspberry coulis

CAKES

Apple, Pistachio and Pinenut Cake with apple glaze and apple granita

Apple and Butterscotch Upside Down Cake

Orange, Almond and Poppysseed Cake

Raspberry and Coconut Cake with raspberry coulis

CHOCOLATE CAKES

Mud Cake with chocolate ganache

Beetroot and Chocolate Cake with beetroot sauce

Chocolate Cherry Cake

COFFEE

Filter Coffee

