

Buffet & Canapé selector

INTRODUCTION

Great care and attention has been taken by our Executive Head Chef and his brigade in the preparation of these buffet menus.

To assist in your planning, clients are invited to create one menu for their function. Naturally, we cater for a vegetarian alternative or special dietary requirements.

We trust that from this selection of dishes a superb menu to suit your needs can be created, however, recognizing that many clients have individual requirements, we would be delighted to advise and create your own personal menu.

The enclosed prices are correct at the time of quotation and will normally be reviewed on the 1st January each year. Under exceptional circumstances these prices may be amended, subject to a 30 day minimum notice period.

FOR YOUR INFORMATION

Dishes marked with a (v) are suitable for vegetarians
(Please note: some dishes designated as vegetarian do contain egg)

G.M.FOODS

It is the policy of Redcliffe Catering to exclude from its menus any known Genetically Modified food products. We endeavour to source and use products that have not been genetically modified in any way.

Please be aware, we cannot guarantee that our dishes are free from nuts or nut derivatives.

MINIMUM MENU SPEND

We would draw to your attention that there is a minimum menu spend according to the seasons of the year. Please speak to our sales team or operational management for details.

*If you require this document in any other format
e.g. large print, please contact our sales team.*



Canapé selector

GOLD MENU

Clients are invited to choose items from the selection below to create a superb canapé menu

Choice of 6 Canapés: £14.95 per person + VAT

Choice of 8 Canapés: £16.95 per person + VAT

Choice of 10 Canapés: £18.95 per person + VAT

Served Cold

Rosemary scone topped with marinated goats cheese
and red onion marmalade

Smoked mackerel paté
topped with celeriac and horseradish served on a herb croûte

Duo of melon skewers
with a mango dip

Chicken liver terrine
served on a herb croûte, topped with a fig chutney

Smoked salmon tartare
with spring onion, shallots, chive and lemon juice, topped with mascarpone

Sliced smoked duck breast and an orange compote
served on a tomato and feta muffin

Cajun prawns
served in a filo basket, topped with a mango salsa

Chicken and wild mushroom roulade
with apricot chutney

Char-grilled vegetable stack
with roasted cumin and chick pea purée

Chorizo, roasted cherry tomato and black olive skewer



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Served Hot

Wild mushroom risotto cakes
with a basil dip

Thai fish kofta
served on a lemon grass skewer

Cocktail sausages
cooked in honey, rosemary and grain mustard

Warm Gruyère tart topped
with an Indian fig chutney

Smoked salmon and leek tart

Marinated chicken skewer
with a crème fraîche and pomegranate dip

Baby new potato
filled with sour cream and chives

Sweet potato and tuna cake
with a herb crème fraîche

Mini shepherd's pie
topped with creamy mash potato

Butternut and sage risotto balls
with a herb dip



Canapé selector

DIAMOND MENU

Clients are invited to choose items from the selection below to create a superb canapé menu.

Choice of 6 Canapés: £16.95 per person + VAT

Choice of 8 Canapés: £18.95 per person + VAT

Choice of 10 Canapés: £20.95 per person + VAT

Served Cold

Seared fillet of English sea bass

with tomato compote on a roasted new potato

Crispy duck pancakes

crispy duck, julienne of cucumber and spring onions
with hoi sin sauce rolled in Chinese pancakes

Poached quail's egg topped with lemon cream & caviar (v)

served on a silver spoon

Asian tuna

a cucumber barrel with a square of marinated tuna
topped with an Asian peanut dressing

Bang Bang chicken

served in a filo basket and topped with black and white sesame seeds

Buffalo mozzarella with roasted cherry tomato (v)

finished with homemade basil pesto served on a herb croûte

Smoked salmon rose on a toasted croûte

with dill and sour cream

Mini Yorkshire pudding

filled with roast beef and horseradish cream



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Canapé selector

Chive drop scone (v)

with a Mediterranean ratatouille

Carpaccio of lamb

on a cranberry compote with deep fried rosemary

Served Hot

Thai flavoured chicken skewers

with a chilli crème fraîche

Smoked haddock fish cake

with a chive dip

Sirloin beef skewers

served with a hollandaise sauce

Chicken, prosciutto and basil skewers

with a light chive and lemon dip

Salt and pepper tempura squid

served in a cone

Mini sun blush tomato and leek tart (v)

Mini Redcliffe cheese burgers

an open bun topped with a fresh beef burger
with cheddar and tomato relish

Thai fish cakes

with a sweet chilli dipping sauce

Duck and apricot skewers

marinated in plum sauce

Sautéed wild mushroom (v)

glazed with lemon hollandaise



Bowl & Small Plate

4 x bowls + one dessert £16.95

5 x bowls + one dessert £18.95

6 x bowls + one dessert £21.95

Served Cold

Fresh tuna nicoise salad

presented on a new potato, green bean, tomato and black olive salad, garnished with boiled egg

Sweet potato, cashew nut and noodle salad (v)

served with a lemon and thyme dressing

Rare roast beef salad

with char grilled artichokes, roasted red pepper and balsamic shallots on a bed of rocket, drizzled with truffle oil

Roasted fillet of salmon

served on a new potato, caper and red onion salad, topped with grain mustard crème fraîche

Chicken Caesar salad

with shaved parmesan, croûtes and Caesar dressing

Roasted beetroot and feta salad (v)

served on baby spinach, herb dressing

Honey and soy marinated duck breast

served on tomato pappardelle pasta with baby capers and a lime dressing

Mozzarella and plum tomato salad (v)

fresh pieces of mozzarella and plum tomatoes with a homemade basil pesto and a balsamic and olive oil dressing

Marinated tiger prawns

with saffron, new potatoes and rocket salad



Bowl & Small Plate

Served Cold continued

Prawn cocktail

Norwegian prawns coated with Marie Rose sauce presented on iceberg lettuce with slivers of cucumber and cherry tomatoes

Thai flavoured beef salad

strips of tender beef marinated in Thai spices, served on a green bean and white radish salad with a Thai dressing

Sun dried tomato and avocado salad (v)

sweet sundried tomato, avocado, rocket and spring onion salad tossed in a lemon oil

Served Hot

Green peppercorn chicken

sautéed chicken breast served in a green peppercorn sauce with penne pasta

Risotto primavera (v)

with fresh peas, spinach, sugar snaps, asparagus and French beans

Thai green chicken

a rich Thai green curry with fragrant rice

Mini Thai fishcakes

with a rocket salad and chilli dressing

Lamb Rogan Josh

tender pieces of lamb cooked in a mild curry sauce, garnished with pepper and tomatoes, served with basmati rice and coriander

Baby sausage and mash

with a shallot gravy

Gilthead bream

pieces of pan-fried gilthead bream with roasted new potatoes, peas, broad beans and green beans, chive white wine sauce

Mini chicken, mushroom and leek pies



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Bowl & Small Plate

Served Hot continued

Lamb tagine

with char-grilled vegetables, served on a bed of cous cous

Salmon with a herb crust

served with parsley mash and a lemon beurre blanc

Wild mushroom and truffle oil risotto (v)

with shavings of Grana Padano, herbs & cracked black pepper

Chicken and cashew nut stir fry

marinated strips of chicken with
Chinese vegetables and cashew nuts, served on basmati rice

Beef casserole

served on lemon and thyme puy lentils

Desserts

Warm sticky toffee pudding with custard (v)

Banoffee pie (v)

Fresh bananas, caramel sauce and fresh cream, served on a biscuit base

Vanilla panna cotta (v)

with a strawberry compote

Mini apple and blackberry crumble with custard (v)

Lemon tart with mascarpone and fresh berries (v)

Lime cheese cake (v)

a light lime cheese cake topped with fresh cream

Rich chocolate mousse

topped with chocolate shavings, served in a shot glass



Finger buffet selector

All our fillings are freshly made and served on a selection of Mediterranean breads or cob rolls

Please choose four fillings from the selection below:

Smoked salmon and cracked black pepper

Egg mayonnaise and spring onion

Mature cheddar and onion relish (v)

Roasted ham, grain mustard and rocket

Roasted pepper and avocado (v)

Prawns bound in a dill mayonnaise

Brie, cranberry and rocket (v)

Roasted beef, horseradish and salad

Tuna and sweet chilli mayonnaise

Moroccan chicken

Poached salmon and cucumber

Roasted red pepper and hummus (v)

Tandoori chicken bound in a mint and yoghurt dressing

£7.25



Presented Cold

Please choose four items from the following selection below:

Fresh fruit skewers with a honey and yoghurt dip (v) £1.95

Tomato, garlic, basil and Gruyère bruschetta (v) £2.15

Chicken tikka wings with a mint yoghurt dip £2.25

Gazpacho skewers (v)

Cucumber, pepper, tomato and red onion
skewers marinated in basil dressing £2.60

Sundried tomato and feta muffin topped with tomato relish (v) £2.65

Thai marinated roasted salmon on a cucumber barrel £3.05

Smoked trout and watercress pâté

served on rye bread £3.05

Char-grilled wrap

filled with sundried tomato, goat's cheese, red onion & chilli £3.15

Chicken tandoori pitta and salad £3.40

Pea and mint tart (v) £3.55

Smoked halibut roulade

filled with lemon, herbs and cream cheese served on a toasted croûte £3.65

Crispy duck pancakes

julienne of cucumber, spring onions and duck
with hoi sin sauce rolled in Chinese pancakes £4.30

Thai beef wrap

Thai marinated strips of beef, pepper and bean sprout
bound with spicy mayonnaise and served in a wrap £5.15

Thai red curry marinated salmon skewers £5.30



PresentedHot

Please choose four items from the following selection below:

Prawn toast £1.75

Spinach and chick pea falafel served with a coriander dip (v) £1.75

Roasted spinach and feta strudels (v) £2.05

Onion bhaji (v) £2.20

Focaccia bread filled with bacon and mozzarella £2.25

Green lip mussels

Lemon and lime marinated mussels coated in
bread crumbs and shallow fried £2.60

Brown shrimp, coriander and coconut fried risotto balls £2.95

Chorizo and chicken brochettes served with a herb dip £3.15

Deep fried brie served with a tomato relish (v) £3.25

Aromatic breaded chicken leg £3.70

Duck spring roll with a plum sauce £3.75

Turkey and Parma ham skewers

Strips of fresh turkey wrapped in Parma ham
and served on a skewer £3.95

Moroccan dip lamb ribs £4.40

Smoked haddock and spinach tart

topped with hollandaise sauce £4.95



FingerFood Desserts

Please choose two of our miniature desserts from the selection below:

Fruit skewer (v) £1.90

Chocolate éclairs (v) £1.90

Dipped chocolate strawberries (v) £1.95

Dark chocolate dipped orange biscotti biscuits £2.15

Iced ring doughnuts £2.25

Rich chocolate and orange torte (v) £2.50

Sticky ginger cake (v) £2.50

Rich chocolate fudge cake (v) £2.65



Hot fork buffet

To create your superb hot buffet we are delighted to invite you to select a minimum of one first course, one vegetarian and two main course items, together with one dessert or cheese course.

Starters

Crushed new potato and chorizo stack

served with blushed cherry tomatoes, parmesan crisp, coriander and chilli dressing **£5.50**

Parma ham wafers and cantaloupe melon wedges

served with baby leaves dressed with honey and mint vinaigrette **£5.95**

Mozzarella and char-grilled vegetable stack (v)

served with a tomato salsa **£6.65**

Smoked salmon and herb potted salmon terrine

served with a lemon caper dressing **£6.80**

Smoked haddock Welsh rarebit

served on a cherry tomato and spring onion salad, with balsamic dressing **£7.50**

Assiette of fish

sliced smoked salmon, flaked Cornish crab and prawns, new potato salad and gazpacho dressing **£7.85**

Wild game terrine

orange scented croûte, rocket and shoot salad with Cumberland chutney **£7.95**



Hot fork buffet

Main Courses

Please select a minimum of one vegetarian and two main course items to complement your menu:

Chilli Con Carne

finished with sour cream and chives **£5.95**

Chicken pomodoro

sautéed chicken in a chunky tomato sauce
finished with flat leaf parsley and lemon zest **£6.05**

Swordfish and salmon skewers

served with a lemon caper dressing **£6.60**

Sautéed chicken, spinach and mushrooms

in a tarragon cream sauce **£6.85**

Fricassée of pork in Calvados,

with apple and cream sauce **£7.05**

Lamb Rogan Josh

a traditional Thurka curry finished with cardamons and garam masala **£7.60**

Fricassée of seafood

dill parsley and lemon topped with creamy mash **£7.95**

Beef rendang

a spicy Thai beef dish with coconut, lime leaf and galangal **£8.55**

Beef hot pot

tender pieces of beef cooked with root vegetables
and topped with sautéed potatoes **£8.75**

Vegetarian

Vegetable Cannelloni

topped with a cheese sauce (v) **£4.50**

Fresh pasta with sautéed sweet corn, peppers and onion (v)

finished with a herb cream sauce **£5.50**



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Hot fork buffet

Aloo saag (v)

A medium curry made with potato and spinach finished with coriander £4.50

Crisp vegetable spring roll (v)

filled with sweet corn, peppers, bean sprouts and cream cheese £4.60

Sautéed mushroom and paneer stroganoff (v)

with gherkins and parsley £5.10

Stuffed aubergine

filled with a savoury Quorn mince (v) £5.90

The following items are included in the main course:

Boiled basmati rice (v)

Boiled new potatoes with a chive butter (v)

Courgette, pepper, chickpea and coriander salad (v)

Celeriac rémoulade salad (v)

Grated celeriac, carrot and sweet potato bound in a spiced mayonnaise

Dessert and cheese

Desserts will be presented on the buffet. Please choose a minimum of one item from the following selection of desserts and cheeses:

An assortment of fresh fruits displayed in a basket (v) £4.75

Victoria sponge with vanilla scented cream (v) £4.95

Sticky toffee pudding and custard (v) £5.25

Classic Battenberg cake with almond cream (v) £5.50

White and dark chocolate cheese cake (v) £5.70

Rich chocolate fudge cake and chocolate sauce (v) £5.95

The local cheeseboard

A choice of four regional cheeses, mature Staffordshire cheddar, Exmoor Blue, Wife of Bath, Somerset brie, served with an apricot chutney, fresh grapes and a selection of cheese biscuits £6.40



Cold fork buffet

To create your superb cold buffet we are delighted to invite you to select a minimum of one first course, three main courses and three salad or potato side dishes, together with one dessert or cheese course.

Starters

Crushed new potato and chorizo stack

blushed cherry tomatoes, parmesan crisp, coriander and chilli dressing **£5.50**

Parma ham wafers and cantaloupe melon wedges

served with baby leaves dressed with honey and mint vinaigrette **£5.95**

Mozzarella and char-grilled vegetable stack (v)

served with a tomato salsa **£6.65**

Smoked salmon and herb potted salmon terrine

served with a lemon caper dressing **£6.80**

Smoked haddock Welsh rarebit

served on a cherry tomato and spring onion salad, with balsamic dressing **£7.50**

Assiette of fish

Sliced smoked salmon, flaked Cornish crab and prawns,
new potato salad and gazpacho dressing **£7.85**

Wild game terrine

orange scented croûte, rocket and shoot salad with Cumberland chutney **£7.95**

Main Courses

Please select a minimum of three main course items to complement your menu:

A platter of Parma ham

rocket, roasted asparagus and balsamic button onions **£4.50**

Oriental chicken salad

with spring onion, cashew nut, bean sprouts and pepper **£6.70**

Seafood medley

of prawn, salmon, calamari and snapper with
pepper and spring onion and a citrus dressing **£8.40**



Cold fork buffet

Turkey and ham pie with mustards £4.40

**Tuna, anchovies, French beans, free range eggs, cherry tomatoes,
black olives and little gem lettuce** £4.50

Leek and brie flan (v) £4.50

Pork and onion relish lattice £5.60

Mandarin flavoured confit of duck
tossed with white radish, mange tout and pepper
served on a bed of fresh watercress £5.90

Sautéed chicken
marinated in sundried tomato dressing,
with French beans and black olive £5.90

Tikka roasted salmon
with a yoghurt, mint and cucumber dressing £6.50

Salmon Coulibiac
Salmon, rice, egg and herbs in puff pastry with a dill
and chervil mayonnaise £6.85

Sautéed tiger prawn
flavoured with lime, ginger and coriander £6.95

Julienne of rare roasted beef
with artichoke, green bean and balsamic onion salad,
thyme and horseradish dressing £9.90



Cold fork buffet

Fresh salads and potatoes

Please select a minimum of three salad items and one potato dish to complement your menu:

Chinese lettuce, radish and carrot ribbons (v) £1.20

New potato salad (v)

with spring onion and grain mustard mayonnaise £1.25

Cauliflower and broccoli (v)

steeped in a tomato and tarragon dressing £1.35

Moroccan spiced cous cous with chick pea, raisins and roasted peppers (v) £1.40

Curried sweet potato and puy lentil salad (v) £1.45

Baby new potato salad with crème fraîche and green peppercorns (v) £1.50

Fine French bean salad

with radish, shallot and bean sprouts, lemon and thyme marinade (v) £1.50

Cherry tomato, spring onion and cucumber (v) £1.60

Red cabbage coleslaw (v) £1.70

Blue cheese, baby gem and watercress salad with rosemary croutons (v) £1.75

Plum tomato, roasted fennel and lambs leaf (v) £1.90

Baby mixed leaf (v) £2.05

Caesar salad £2.15

Mediterranean roasted vegetable pasta salad (v) £2.40

Udon salad (v)

Thick egg noodles with sesame oil dressing and Chinese vegetables £2.75

Mushroom, baby corn and asparagus à la Greque (v) £3.50



Cold fork buffet

Desserts

Desserts will be presented on the buffet. Please choose a minimum of one item from the following selection of desserts and cheeses:

Black forest trifle (v)

with marinated cherries and chocolate

£4.80

A steeped medley of orchard fruits (v)

with sweetened crème fraîche

£4.95

Fruit and granola cup (v)

sweetened yoghurt on granola with berries and fruit syrup

£5.25

Glazed fruit tart filled with crème pâtisserie (v)

£5.50

Cherry frangipane tart (v)

served with passion fruit crème fraîche

£5.75

Praline cheesecake (v)

topped with crushed amoretti biscuits

£5.95

The continental cheeseboard

A selection of continental cheese:

mature Cheddar, Munster, Bleu d`Auvergne and
rustique Camembert, served with warm continental
breads, sweet olive chutney and celery

£6.95



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Redcliffe Catering Limited

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