

## *Cold Buffet Menu 2023*



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[Option 1]

Table and Bar dressing on Arrival- a variety of Nuts, Crisps and Olives

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Whole Gammon Ham Honey Glazed and Roasted

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Poached Salmon Delice served with Lime and Sauce Verte

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Baby New Potato Salad

Mediterranean Cous Cous Salad

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Rich Chocolate Gateaux with Cream

Tropical Fruit Salad with Mango Juice

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Fresh Bread and Butter

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Tea and Coffee

**Price £26.40 + VAT**

[Option 2]

Table and Bar dressing on Arrival- a variety of Nuts, Crisps and Olives

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Roasted Beef with a Port, Cranberry and Orange Sauce

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Roasted Loin of Pork in a Herb Glaze, Served with Fresh Apple Puree

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Chef's Choice of Salads

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Orange Polenta Cake with a Cinnamon Whipped Cream

Sliced Fruit Salad platter

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Fresh bread and Butter

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Tea and Coffee

**Price £26.40 + VAT**

**Staff surcharge:**

0 – 74 guests- £144.00+ VAT

75 – 99 guests- £216.00+VAT

100 + guests - £288.00 + VAT

Additional hours are charged at £18.00 + VAT per staff member per hour

**There will be one hour set up charge @ £18.00 + VAT per staff member prior to all menu's**

*Our Cold Buffets will be freshly prepared for you and your guests, our Buffet menus are served on disposable crockery and cutlery, and we will provide napkins and white disposable tablecloths for the table. Please enquire for real crockery and cutlery.*