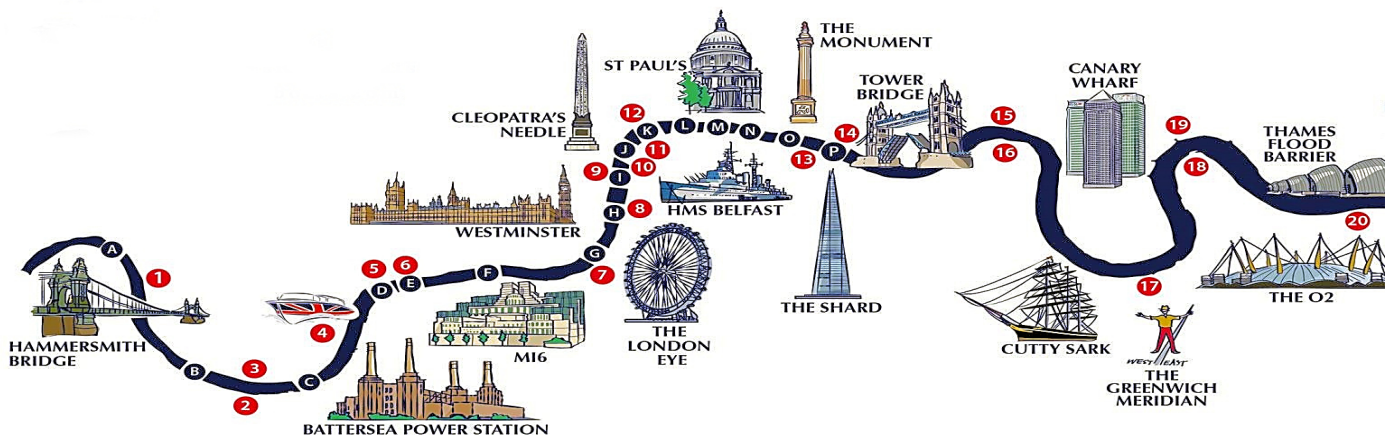


# Premiere Hot Buffet Menu 2023



07557 504755

[reedsrivercruiseslondon@gmail.com](mailto:reedsrivercruiseslondon@gmail.com)



[Option 1]

Fresh Baked Cod with a Lemon Zest and Herb Crust

\*\*\*\*\*

Chicken ala king Chicken Breast Sautéed with Peppers and Cream finished with Tarragon

\*\*\*\*\*

Vegetarian Lasagne in a Tomato Provencal Sauce, topped with a Rich Cheese Sauce

\*\*\*\*\*

Vanilla Cheesecake served with a Red Berry Compote

Fresh Fruit Salad and Cream

\*\*\*\*\*

Fresh Bread and Butter

**Price £37.00 + VAT**

[Option 2]

Slow-cooked Moroccan Lamb Tagine with Chick Peas and African Spices DF GF

\*\*\*\*\*

Spiced Squash and Vegetable Stew with Roasted Pepper Harissa Vegan, DF GF

\*\*\*\*\*

Chargrilled Piri-Piri Chicken Pieces DF GF

\*\*\*\*\*

Sweet Honey and Pistachio Syrup Cake

Tropical Fruit Salad with Berry Coulis

\*\*\*\*\*

Moroccan Flatbreads

**Price £37.00 + VAT**

[Option 3]

Italian Beef Lasagne layered with Slow-cooked Ragù, Provençal Tomato Sauce and Béchamel

\*\*\*\*\*

Chicken Breast baked in a Rich Provençal Tomato sauce with Red Peppers GF DF

\*\*\*\*\*

Traditional Aubergine Parmigiana finished with Parmesan Cheese

\*\*\*\*\*

New Potato Salad with Chives GF DF

Layered sliced Tomatoes, Red Onion and Basil Salad GF DF

Three Bean Salad with Italian Herbs and Virgin Olive Oil GF DF

\*\*\*\*\*

Belgian Chocolate Truffle Mousse topped with Raspberries

Fresh British Strawberries and Cream

\*\*\*\*\*

Fresh Bread and Butter

**Price £39.60 + VAT**

[Option 4]

French Coq au Vin: Slow cooked Chicken in Red Wine Sauce

\*\*\*\*\*

Baked Ratatouille topped with a Lemon and Herb Crumb

\*\*\*\*\*

Salmon en Croute: Salmon baked with Spinach and Ricotta, encased in Puff Pastry

\*\*\*\*\*

Sliced Potato Gratin

Mixed Green Salad with a French Dressing

French Bean Salad

\*\*\*\*\*

Tart au Citron: Sharp Lemon Curd Tart served with Whipped Cream

Crème Brûlée Cheesecake with Raspberry Coulis

\*\*\*\*\*

Fresh Bread and Butter

**Price £39.60+ VAT**

**Staff surcharge:**

0 – 74 guests- £180.00+ VAT

75 – 99 guests- £270.00+VAT

100 + guests - £360.00 + VAT

*Our Hot Buffet Menus include disposable plates and cutlery. Please enquire for real crockery and cutlery. Our hot food will be delivered in insulated hot boxes, and cold food displayed on serving platters. We can also provide chaffing dishes for your buffet where required.*