

Scott Harris Ltd



"Fresh thinking food and event design"



Cold Fork Buffet Menus 2020

À la Carte

&

Chef's Choice available every day

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Based on a minimum of 8 People

£15.50 1 Main Choice 2 Salads & Dessert

£17.95 1 Main Choice 3 Salads & Dessert

£21.95 2 Main Choice 2 Salads & Dessert

£24.95 2 Main Choice 3 Salads & Dessert

£28.75 3 Main Choice 2 Salads & Dessert

£31.50 3 Main Choice 3 Salads & Dessert

Supplement of £4.00 per head for numbers under 8 (each person under 6 people supplement £8.00 per head)

Add cheese instead of dessert £3.00 supplement

Price without dessert £2.50 reduction

All Menus include Rolls, Butter & Paper Napkins

All allergens will be highlighted in your chosen menu

Please feel free to call us should you have any allergens or dietary restrictions

The Arch, 324-325 Blucher Road, London SE5 0LH

Telephone: 020 7701 2132

E-mail: info@scottharris.co.uk

Website: www.scottharris.co.uk

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From the Farm

*Oriental Beef Fillet**

Marinated beef with chilli's, fresh mango, sesame, soya & coriander

Pork Fillet Char Siu

Hoisin, oyster soy & five spice marinade

Chicken Spinach & Parma Ham

Stuffed chicken breast with spinach wrapped in Parma ham

Peking Duck Pancake Roll Platter

Duck rolls with hoisin sauce spring onions and cucumber

Roasted Chicken Breast

Chargrilled & sliced chicken breast with herbs & salsa verde

Parma Ham & Goats Cheese

Sliced Parma ham & goats cheese, sun blush tomatoes, red onions & rocket

Yoghurt & Sumac Chicken

Marinated chicken breast with a yoghurt sauce

Roasted Chicken Parma Ham & Cheese

Breaded chicken fillet Parma ham & cheese

Chargrilled Chicken Caesar

Classic dish served with all the standard trimmings

*Charred Beef fillet**

Charred beef fillet with a sticky BBQ sauce

Chicken & Avocado

Chargrilled chicken with a crushed avocado sauce

Chefs Meat Platter

A selection of meats, pickles & sauces
Beef, turkey, ham & chicken

*Supplement £3.00

All prices are subject to vat

From the Sea

Tiger Prawns & Smoked Salmon

Tiger prawns, smoked salmon and lemon mayonnaise with dill

Salmon & Avocado

Salmon fillet with guacamole sauce

*Tuna or Salmon Niçoise***

Tuna or salmon, anchovies boiled eggs, green bean salad & potato salad

*Fresh Crab & Salmon**

White crab meat salad with chargrilled finger of fresh salmon

Poached Salmon Side

Poached salmon side with watercress & Lemon garnish

Grilled Salmon & Nut Free Pesto

Grilled salmon with a pesto crust & pesto dressing

Asparagus Prawn & Puff Pastry

Tiger prawns, asparagus, marie rose sauce in puff pastry

Salsa Salmon

Chargrilled spiced salmon & chunky salsa

Prawn, Crayfish Gem & Avocado

Prawns & crayfish in a bloody mary sauce gem leaf & avocado

*Tuna Sashimi & Avocado **

Sliced raw tuna, avocado & garnish

Roasted Salmon & Spinach Tart

Fresh salmon & baby spinach handmade light pastry tart

Smoked Salmon, fennel & Eggs

Smoked salmon, shaved fennel boiled eggs watercress & yoghurt & dill dressing

*Supplement £4.50

**includes 2 salads

All prices are subject to vat

From the Field

Aubergine & Buffalo Mozzarella

Aubergine tomato & mozzarella stakes with pesto dressing

Vegan Sweet Potato Tart V

Red pesto, red onions in vegan pastry

Wild Mushroom Frittata

A classic frittata of potatoes & herbs with wild mushrooms and sautéed mushroom

Goats Cheese & Pepper Croute

Puff pastry with roasted peppers, red onion & goats cheese

Fresh Asparagus Tart

Fresh asparagus tart with quail's egg & watercress garnish

Sweet Potato Tortilla

Sweet potato, courgette, parmesan cheese tortilla with houmous & chickpeas

BBQ Jackfruit & Ciabatta V

Jack fruit with roasted vegetables, chargrilled pineapple & ciabatta

Avocado, Tomato & Pepper Timbale V

Avocado, tomato, roasted peppers

Vegetarian options can be used as part of your main choices or can be added to your menu as an extra at £4.95 per portion min 5 portions

Cheese Biscuits & butter £7.00 per head

Please refer to our main brochure for all additional costs or extra items. Standard delivery starts from £7.00

V =Vegan

All prices are subject to vat

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Salads

New Potato Salad in Mayonnaise topped with Chives

New Potato Salad in Mayonnaise with Onions Celery & chopped Parsley

New Potato Salad with Vinaigrette

Roasted Sweet Potato & Caramelised Red Onion Salad

Sundried Tomato, Pasta & Italian Dressing

Pasta Salad with Peppers & Basil Dressing

Quinoa Roasted Vegetables & Fennel

Mixed Rice Salad with Peas, Spring Onions & Herbs

Chinese Style Rice Salad

Three-bean Salad & Dressing

Thai Egg Noodle Salad

Bulgur Wheat herbs & Mint Salad

Cauliflower, Broccoli, Feta, Tomato, Olives & Chefs Dressing

Couscous Salad

*Pearl Cous Cous & Vegetable Salad **

Mixed Leaf & Rocket Salad with Dressing

Continental Mixed Leaf Salad with Dressing

Herbed Mixed Leaf Salad with Dressing

Mixed Green Salad with Dressing

Caesar Salad

Waldorf Salad

Little Gem & French Bean Salad

Greek Salad

Cucumber & Dill

Sliced Beef Steak Tomato with Basil

*Platter of Chargrilled Roasted Vegetables**

Roasted Squash, Rocket, Quinoa salad with Pumpkin seeds

Cucumber, Mange tout & Cherry Tomato

*Tomato, Mozzarella & Avocado**

Traditional Coleslaw

Tomato, Cucumber & Olives

Fine French Bean Gribiche

Aubergine Pomegranate & Yoghurt Dressing

Beetroot, Pear & Watercress Salad

Or chef's selection once menu is chosen

* £0.75 Supplement

All prices are subject to VAT at 20%

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Fork Buffet Dessert Selection

Pecan & Maple Tart
Citron with Burnished Meringue
Banana & Amaretti Cheese Cake
Chocolate Tart with Raspberries
Tarte Citron and Fresh Cream
Torte Au Citron (deep Tart)
Caramel & Chocolate Tart
Italian Tiramisu
Profiteroles with Chantilly Cream coated in Chocolate
New York Baked Deep Style Cheesecake
Chocolate Fudge Cheese Cake
Chocolate Roulade filled with Berries & Cream
White Chocolate & Raspberry meringue Roulade
Rhubarb & Custard Crumble Cheese Cake
Chocolate Fudge Cheese Cake
Parlova with Fresh Berries & Strawberries
Chocolate Brownie with cream raspberries & Strawberries
Chocolate Marquise
Banoffee Pie
White Chocolate & Raspberry Brulee Cheesecake
Crème Brulee Cheese Cake
*Belgium Chocolate Truffle, White Chocolate Tia Marie & Whisky**
Fig, Pistachio & Plum tart
Dark Chocolate Truffle Torte with Mirror Glaze
*Individual Crème Brulee**
*Individual Pot au Chocolate with Fresh Berries **
*Summer Pudding & Cream **
OR
Chefs Selection
Further individual desserts available on request

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