



T.A.S.T.E. dining company

Event catering for all occasions

Land and Sea Buffet

Honey glazed ham

Rare roasted beef

Smoked salmon, prawns and crayfish, marie-rose sauce

Homemade Pate / Terrine (variable through the seasons)

Homemade breads and focaccia

New potato, artichoke and olive salad

Tomato and red onion salad

Roasted mediterranean vegetable cous-cous salad

Mustards, pickles and relishes

Smoked Chalkstream trout and cherry tomato quiche

Spinach, Lyburn gold and chive quiche

White chocolate and raspberry cheesecake

Fruit pavlovas

£15.95 per person

Minimum 20 guests

Delivered and served on high quality disposable platters, plates and napkins.