

Gill & Jo Risley
Private Catering
01565 634879/ 07766 238897

COLD BUFFETS

(NB where a choice or selection is indicated, please choose from the options provided on a separate list)

BUFFET 1

Choice of chicken dish
Selection of homemade quiche
Home cooked honey roast ham or a platter of continental meats
Selection of seasonal salads
French bread & butter
Selection of sweets

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**BUFFET 2**

Choice of chicken dish  
Marinated roast topside of Cumbrian fell-bred beef  
or home cooked honey roast ham or continental meat platter  
Gruyere or carrot and coriander roulade (V)  
Selection of seasonal salads  
French bread & butter  
Selection of sweets  
Cheeseboard

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BUFFET 3

Choice of chicken dish
Marinated roast topside of Cumbrian fell-bred beef
Home cooked honey roast ham or continental meat platter
Dressed prawn platter
Selection of homemade quiche
Selection of seasonal salads
French bread & butter
Selection of sweets
Cheeseboard

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**BUFFET 4**

Fresh salmon & dill mayonnaise or  
Smoked salmon with horseradish cream  
Smoked chicken with mango and crispy pancetta in a yoghurt and mayonnaise dressing or a  
choice from a separate list  
Gruyere or carrot & coriander roulade (V)  
Choice of Meat platter  
Selection of seasonal salads  
French bread & butter  
Selection of sweets  
Cheeseboard

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FINGER BUFFETS

BUFFET 5

Selection of sandwiches
Tarragon chicken tarts
Devils on horseback
Staffordshire oatcakes with avocado, cream cheese and either smoked bacon or pine nuts (V)
Skewered cherry tomatoes, basil & mozzarella pearls (V)
peperonata tarts (V)
Crosthini topped with pate
Choice of either finger sweets or
A selection of cheese and biscuits

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### **BUFFET 6**

Selection of sandwiches  
Pringles  
Cherry tomatoes  
Open scones with either butter & jam or  
Strawberries, clotted cream & jam or  
selection of homemade cakes

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CHESHIRE BUFFET

Selection of roast sausages including Tatton venison
Cheshire cheese, parsley & onion sausages (V)
Blinis with locally smoked salmon & crème fraîche
Staffordshire oatcakes filled with avocado & Cheshire bacon
Staffordshire oatcakes filled with avocado, cream cheese and pine nuts (V)
Tarts filled with locally smoked chicken breast
Peperonata tarts (V)
Free range egg sandwiches (V)
Miniature Yorkshire puddings with Cheshire bred beef
Local pork pies
Selection of Cheshire cheeses on biscuits
A selection of either finger sweets, cup cakes or slices of cake

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### **CANAPÉS**

Blinis with smoked salmon & crème fraîche  
Miniature Yorkshire puddings with Topside of beef & horseradish  
Tartlets with a choice of fillings; tarragon chicken/  
pork tenderloin and quince/ peperonata  
Crustades with a choice of fillings; smoked trout and dill/ quails eggs, asparagus spears and  
asparagus cream (V)/ taramasalata/ guacamole (V)/ hummus (V)  
Crosthini topped with avocado, cream cheese and cumin (V)  
Devils on horseback  
Parmesan scones with goats cheese and either Parma ham or red onion marmalade (V)  
Melon & Parma ham  
Marinated king prawns  
Skewered mozzarella, cherry tomatoes and basil (V)

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**OPTIONS WHERE A CHOICE IS INDICATED ON COLD BUFFET MENUES**

**DRESSED SEASONAL SALADS**

**SPRING & SUMMER**

Potatoes in parsley mayonnaise  
Pesto rice or pasta salad with roast baby tomatoes  
Potato, egg and caper  
Potato and spring onion  
Tossed green  
Rocket, parmesan & walnut  
Summer Coleslaw  
Tomato and Basil  
Salad Niçoise  
Greek  
Radicchio & fennel  
Water melon, cherry tomatoes, feta, almond & za'atar crumble  
Basil dressed spinach, cherry tomatoes & mozzarella pearls  
Broad bean, pancetta & sundried tomato  
Broad bean, asparagus, sundried tomato & feta

**AUTUMN & WINTER**

Waldorf  
Chicory & orange  
Camargue red rice  
Broccoli, avocado and red peppers in a yoghurt dressing  
Spiced cous-cous with roasted Mediterranean vegetables  
Mixed bean  
Lettuce, avocado, orange and sunflower seed  
Winter coleslaw  
Carrot, raisin & cashew nut  
Syrian carrot salad  
Green beans & toasted almonds  
Beetroot, lemon and red onion with cumin

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CHICKEN DISHES

Coronation
Italian
Tarragon
Moroccan
Chicken celery apple & walnut

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**QUICHE**

Smoked bacon  
Tuna & red pepper  
Asparagus (V)  
Courgette & sundried tomato (V)  
Broccoli & red pepper (V)  
Artichoke heart & mushroom (V)  
Leek & mushroom (V)

## **FIRST COURSES**

@ £8.00pp

Ricotta Mousse served with a fresh tomato sauce  
Smoked mackerel pate with melba toast  
Parma ham with melon & prawns  
Prawn cocktail  
Mozzarella with tomatoes, basil and a basil dressing  
Soup; Either carrot & coriander, butternut squash, tomato & basil or broccoli & stilton  
Mixed leaf salad with pancetta and a walnut & blue cheese dressing  
Asparagus served with an orange sauce  
Broad bean salad with pancetta and a sherry vinegar dressing  
Asparagus and goats cheese tart

@ £8.50 pp

Salmon mousse served with dressed prawns  
Mariner's Tart  
Smoked salmon, prawns, avocado and mushrooms in a yoghurt dressing  
Smoked duck with a mixed leaf salad in a honey dressing  
Poached salmon served with dill mayonnaise  
Pear stuffed with vignotte cheese served with a tarragon dressing  
Smoked salmon served with dressed prawns  
Smoked chicken & mango salad with a yoghurt and honey dressing  
Goats cheese, fig and Parma ham (subject to availability)  
Trio of fish ( smoked trout mousse, smoked salmon and dressed king prawns)

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SWEETS

SPRING & SUMMER

Strawberry pavlova
Baked vanilla & lemon cheesecake served with a summer fruit compot
Strawberry & almond shortbread served with raspberry coulis
Lemon or lime & mascarpone torte served with mango coulis
Lemon tart served with strawberries
Strawberry and mascarpone open tart
Summer pudding
Boodles fool (a zesty non alcoholic trifle)
Blueberry & orange cream tart

AUTUMN & WINTER

Rhubarb & vanilla custard cranachan
Sherry trifle
Sticky toffee pudding with vanilla ice cream
Rich chocolate torte with raspberry sauce
Bread & butter pudding with vanilla custard
Crumble, choice of rhubarb & orange, rhubarb & ginger, plum and almond or apple and cinnamon
served with vanilla custard
Treacle apple tart
Belgian apple torte served with vanilla custard
Plum & pecan flan
Frangipan flan with a choice of blueberry, raspberry or pear
Vacherin (layered chestnut meringue)
White chocolate and raspberry brioche pudding

ANYTIME PUDS

Pavlova with raspberries or banoffee
Mocha roulade with raspberry coulis
Chocolate profiteroles
White chocolate cheesecake served with fresh berries or raspberry sauce
Fresh fruit platter
Hazelnut or Almond meringue filled with seasonal berries, served with chocolate sauce
Chocolate macaroon trifle
Chocolate mousse
Dark chocolate cheesecake
Tiramisu
Hazelnut torte
Chocolate and salt caramel tart with almonds
Chocolate mousse tart
Chocolate roulade with mixed berries

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### **HOT MENU 1**

Lasagne  
Steak and Ale Pie  
Mushroom Strogonoff (v)  
Chilli con carne  
Pork & bean casserole  
Sausage & Mustard Mash with onion gravy and Apple Sauce  
Thai chicken curry  
Spiced country chicken  
Fish pie  
Chickpea tagine (v)  
Spanakopita (v)  
Caponata (V)

A choice of any two of the above hot dishes, all served with a tossed green salad and rice or baked potatoes served buffet style  
Selection of sweets

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HOT MENU 2

Boeuf a la Bourguignon
Chicken wrapped in bacon with a white wine sauce
Tarragon chicken breasts
Salmon steak with a basil & parmesan crust
Chicken breasts and sundried tomatoes with a tarragon & paprika sauce
Pork steak cooked in a mushroom & white wine sauce
Mediterranean roasted vegetable lasagne (V)
Coq au Vin
Indian butter chicken
Lamb Rogan Gosh
Stuffed ricotta & spinach pancakes (V)
Moroccan pumpkin cous-cous with a prune & onion confit (V)

A choice of any one of the above hot dishes, all served with either rice or lyonnaise potatoes or buttered new potatoes and a tossed green salad or choice of vegetables

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### **HOT MENU 3**

Armenian lamb  
Noisettes de porc aux pruneaux  
Glazed duck breasts in a choice of either a brandy and cream or a sour cherry sauce  
Roast glazed leg of lamb steaks with red wine and redcurrant jus  
Slices of fillet steak cooked with St Agûr cheese and white wine  
Chicken Tante Celestine  
Tournedos en croûte with a shallot, mushroom & brandy sauce

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Turkey breasts in Marsala wine  
Salmon en croûte with fresh herb & cream sauce  
Stuffed pork tenderloin  
Tatton venison cooked in red wine  
Tatton venison cooked with porcini and Marsala  
Butternut squash, spinach and wild mushroom lasagne (V)  
Wild mushroom, brandy & nut wellington (V)

A choice of any one of the above dishes, all served with either rice, Lyonnaise potatoes, roast garlic and rosemary potatoes, or buttered new potatoes & a tossed green salad or a choice of vegetables.

Selection of sweets

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Prices are per head and valid up to December 2022

All buffet menu prices are based on parties of 40 people and over; for smaller parties and different menu combinations, we will be pleased to provide prices based on your individual requirements.

BUFFET /MENU	STANDARD	SPECIAL SERVICE
Buffet 1	£17.50	£25.00
Buffet 2	£19.50	£27.00
Buffet 3	£20.00	£28.00
Buffet 4	£23.00	£30.00
Buffet 5	£15.00	£20.00
Buffet 6	£12.00	£15.00
Cheshire Buffet	£16.00	£20.00
Canapés	Prices on request	Prices on request
First Course	£8.00 - £8.50 pp	£8.00 - £8.50 pp
Menu 1	£15.00 pp	£26.50 pp
Menu 2	£20.00 pp	£35.50 pp
Menu 3	£25.00 pp	£40.00 pp

Standard prices include preparation of food, delivery and setting out.

Special service prices include preparation of food, delivery, setting out, attendance & hire of crockery, cutlery & linen.

Coffee & other drinks are not included, but this can be arranged & a price quoted according to your requirements.

WEDDINGS

Your wedding is a very special event and we will take great care to ensure that the catering for your special day is perfect. We would like to meet you and discuss your individual requirements. For weddings you are free to choose from our menus or we will provide a bespoke menu. If you require any special items such as a cake stand & knife, we can provide these items for a small supplement. In addition we will need to make a small charge for extra top table cloths. If you would like your food presented on square china this can be provided for a small supplement (price included in dessert trio prices).

Alternatively, we can suggest the following options for your evening food;

OPTION 1

@£9.00 pp

Choice of either hot bacon, sausage or egg rolls

Your wedding cake cut and served

OPTION 2

@£12.00 pp

Selection of sandwiches

local pork pies

Selection of sausages

Homemade Cheshire cheese & onion sausages

Your wedding cake cut & served

OPTION 3

@£14.00 pp

Selection of either local or continental cheeses

Selection of pate

Homemade hummus

French bread & butter

Your wedding cake cut & served

OPTION 4

@£15 pp

Italian meats

Olives

Italian cheeses

pesto

tuna pate

bruschetta

ciabatta

Your wedding cake cut & served

OPTION 5

@£10.00 PP

Slow cooked pulled pork served in a bag
apple sauce

coleslaw

Your wedding cake cut and served

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## **DESSERT TRIOS**

Available with a supplement of £1.00 on menus 2 & 3

A lovely option for a wedding or special occasion, beautifully arranged on specially selected china or glass.

Choose from either;

Eton mess with raspberry coulis, lemon curd & raspberry brandy snap basket & rich chocolate  
torte

or

White chocolate cheesecake, sweet pastry cup of seasonal berries, dark chocolate mousse and  
raspberry coulis

or

Strawberry and almond butter shortcake stack, served in a pool of crème Anglaise with a drizzle of  
rich chocolate sauce

or

coconut and vanilla panna cotta, brandy snap basket of strawberries and preserved ginger with a  
mango and cinnamon coulis

Alternatively we will be happy to suggest other options to your taste

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WEDDING CAKES

We can provide quotations for either a cheese wedding cake, a pork pie wedding cake or a rich
chocolate wedding cake with chocolate ganache.

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