



## Stanwick Lakes

### DDR Buffet Menus 2023

All our menus are prepared by our in-house team. We source locally where we can, using produce from our heritage gardens when it's in season. We work with numerous local, artisan suppliers to ensure the menus we serve include as much of Northamptonshire produce as possible. Our catering offer is a social enterprise run by Rockingham forest trust and all profits are re-invested back into the charity that looks after the nature reserve.

#### **Soup and a sandwich (based on ¾ of a round per head)**

Fresh, homemade soup (vegan and GF options available)

Fresh sandwiches on a variety of rolls and sliced breads with a selection of fillings

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Mature cheddar and red onion marmalade (v)

Egg mayonnaise (v)

Tuna mayonnaise

Ham with grainy mustard

Cake Bites - choose 2 of the following:

Chocolate brownie

Lemon drizzle

Victoria sponge

Gluten free chocolate brownies

Crazy vegan carrot cake, avocado frosting & pistachios (Dairy free)



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### **Finger food**

Fresh sandwiches on a variety of rolls and sliced breads with a selection of fillings:

Mature cheddar and red onion marmalade (v)

Egg mayonnaise (v)

Tuna mayonnaise

Ham with grainy mustard

Roasted vegetable (v)

Pork and sage sausage roll

Roasted Mediterranean vegetable quiche (v)

Lime marinated chicken skewers with an avocado dip (gf)

Vegetable crudites and assorted dips (v)

Salt & pepper baked baby potatoes, sour cream and chive dip (v) (gf)

Gluten free bread is available – please pre-order if required

Choose any two of the following

Chocolate brownie

Lemon tart

Fresh fruit and whipped cream (v)

Fresh fruit platter (df) (gf)



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### **Fork buffet, this can be tailored for your preference**

*Please select 3 meat/fish options:*

Traditional Coronation chicken

Chicken with avocado, pesto, cashew and pine nuts

Medium rare roast rib of beef with horseradish

Honey glazed baked ham

Mediterranean cooked meats (Parma ham, serrano ham, salamis etc) with rocket

Turkey breast with cranberry

Poached salmon cooked in lemon and dill, served with hollandaise

*Select 1 vegetarian option -*

Courgette, spinach and mushroom roulade (v)

Roasted vegetable and feta cheese flat bread (v)

Proper Cornish vegan sausage roll (vg)

Roasted Mediterranean quiche (v)

*Select 2 carb options -*

New potato salad in French vinaigrette

Traditional potato salad

Hot buttered new potatoes

Mediterranean herby roasted vegetable cous cous

Minty summer rice salad



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*Select 3 salads -*

Baby leaf salad with blanched green beans, cucumber and spring onions

Traditional vine tomato, mozzarella and basil salad

Griddled veggies – courgettes, aubergines, red, yellow and orange peppers

Greek salad with feta and a lemon and herb vinaigrette

Classic coleslaw

Baby spinach, rocket, quinoa and sunblush tomatoes

Cucumber and spring onion salad.

Choose any two of the following

Salted caramel cheesecake

Chocolate roulade

Lemon tart

Large pavlovas with summer fruits (gf)

Chocolate brownie

Fresh fruit platter (df) (gf)

Prices assume a minimum of 12 guests

Fork buffet assume a minimum of 20 guests

All buffets are set out for guests to help themselves

All items will be fully labelled including relevant allergens