



# Buffet Suggestions

## Autumn 2017

Homemade sea salt & rosemary focaccia  
Marinated olives & Kings Cliffe bread  
House hummus & pitta  
Pig & Scarf Tamworth pork hock terrine, roast apricot puree  
Wild mushroom & truffle Arancini  
Anti pasti & house pickles  
Twice baked NVB rarebit potatoes  
Parsnip & beetroot crisps  
Cured meats, grilled peach, honey & balsamic

Red chimmichurri beef  
Coronation chicken skewers  
Tamworth pork belly with maple syrup  
Salt beef deli slider  
Pig & Scarf pulled pork slider  
Smoked salmon & cream cheese swirls  
Goats cheese & butternut squash tart  
Prawn bloody mary shot glass

Mixed leaf salads  
Pickled cauliflower, bean sprouts, house pickled chillies, feta  
Morroccan Chickpea & feta salads  
Kings Cliffe Bread selection

Chocolate brownie bites, salted caramel  
Mini lemon possets  
Chocolate mousse shots  
Sticky toffee pudding, butterscotch sauce  
Mini home made ice cream tubs