



Buffet Suggestions

Autumn 2020

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
Smoked mackerel & apple crostini
Parsnip & beetroot crisps
Cured meats, rocket, parmesan, honey & balsamic

Red chimichurri beef
Coronation chicken skewers
Tamworth pork belly with maple syrup
Salt beef deli slider
Pig & Scarf pulled pork slider
Smoked salmon & tzatziki
Goat's cheese & butternut squash tart
Prawn bloody Mary shot glass
Gazpacho & basil pesto
T&K Tamworth pork sausage rolls & apple

Mixed leaf salads
Courgette, kale, peas, cranberries, sunflower seeds, pomegranates, radish
Pickled cauliflower, bean sprouts, broad beans, spring onions
Moroccan Chickpea & feta salads
Charred corn, beetroot, sweet chilli, red onion, boiled egg, chorizo
Kings Cliffe Bread selection

Chocolate brownie bites, salted caramel
Mini lemon possets
Chocolate mousse shots
Sticky toffee pudding, butterscotch sauce
Mixed fruit Eton mess