

BUFFET



A great way to feed large numbers without the formality of a traditional service. Our buffets are gastronomic experiences and offer plenty of choice to your guests.

Buffet Main Courses

Hot

Milanese chicken escalopes with sage, parma ham and lemon
Spanish meatballs in saffron tomato sauce
Confit duck with cassoulet
Longhorn beef Bourguignon
Coq au vin
Berwyn's Devon fish pie (+ £3)
Cotswold shepherd's pie
Venison and Guinness casserole with herb dumplings
Hot Scotch eggs (sage and mustard or chorizo)
Pulled pork with barbeque sauce and pickles
Braised chipotle venison chilli with sour cream and nachos
Hot-smoked 'Buffalo' chicken wings
Lamb and date tagine
Chicken, lemon and olive tagine
8 hour sesame, soy and honey spare ribs
Moroccan-spiced 'pulled' lamb shoulder
Satay chicken skewers with sweet chilli sauce
Thai green chicken curry
Aubergine parmigiana V
Roast vegetable ratatouille V
Mozzarella and thyme arancini with tomato sauce V
Wild mushroom, chard and ricotta lasagne V
Roast parmesan polenta with mozzarella and peppers V

Cold

Berwyn savoury tartlets (mascarpone and pea; leek and bacon; chorizo and piquillo pepper)
Seeded spinach and feta rolls
Free range Old Spot sausage rolls with mustard
Parma ham and Felino salami platter with olives and caperberries
Grilled asparagus frittata
Tortilla with roast tomatoes and alioli
Smoked chicken with grilled broccoli and mustard dressing
Chilli-marinated prawns with courgette ribbons and mint
Honey and clove glazed Cotswold ham with Cumberland sauce
Spinach roulade with roast squash, ricotta and walnuts

"We have worked with Berwyn over a number of years, and they consistently provide delicious food and a high standard of service."

*- Emma Robson,
The Old Vic Theatre*

Hot Vegetables

Dauphinoise potatoes
Individual bubble and squeak
Buttered hot new potatoes
Boulangère potatoes in chicken stock
Roast butternut squash with pomegranate dressing
Creamy celeriac purée
Buttery potato purée
Roast sweet potato wedges
Malaysian spiced vegetable rice
Saffron basmati rice
Macaroni cheese with Oglesfield chese
Baked potatoes stuffed with aged cheddar and spring onion

Salads

Berwyn vegetable slaw with pumpkin seeds and wholegrain mustard
Tomato, mozzarella and basil with fresh olive oil
Greek salad with heritage tomatoes
Watercress, rocket and parmesan salad with balsamic dressing
Broad bean, radish, cucumber and feta salad
Carrot and poppy seed salad with rosewater, honey and orange dressing
Courgette, chicory and pea salad with lemon dressing
Pea shoots, rocket and dandelion salad
Grilled broccoli, quinoa and red chilli salad with lime
Spinach, watercress and pancetta salad with mustard dressing
French bean, mange tout and roast cherry tomato salad
Watercress, lamb's lettuce and red chard salad with lemon and garlic
New potato, leek and pea salad
Bulghur wheat with pomegranate seeds, mint and parsley
Chickpea, chorizo and flageolet bean salad
Cucumber, orzo pasta, mint and peas
Quinoa and red rice pilaf with pistachios and orange flower dressing
Spiced saffron couscous with roast Mediterranean vegetables

Finger Food

- Rosemary and lemon chicken and courgette skewers
- Mozzarella, tomato and basil skewers
- Pulled pork rolls with smoky chilli sauce
- Seeded spinach and feta rolls
- Berwyn seasonal vegetable tartlets
- Bayonne ham and cornichons platter
- Tomato and thyme bruschetta
- Spanish tortilla with piquillo peppers
- Filo parcels of Moroccan spiced chicken
- Smoked salmon rolls with fine green beans
- King prawn skewers with chorizo
- Satay chicken
- Butternut squash and cumin fritters with lime yoghurt
- Hand-raised pork pie with piccalilli
- Game pie with Berwyn relish
- Sesame seed milk bread rolls:
 - Aged cheddar and Berwyn chutney
 - Windrush goat's cheese and roast vegetable with pesto
 - Ham hock with mustard mayonnaise and rocket
 - Crayfish cocktail with baby leaves
 - Free range egg and Berwyn mayonnaise with cress
 - Rare roast beef and horseradish

Puddings

- Baked chocolate tart
- White and dark chocolate marquise
- French apple tart
- Tarte au citron
- Baked vanilla and hazelnut cheesecake
- Apricot and croissant bread and butter pudding
- Almond and orange blossom cake
- Banoffee pie
- Tiramisu
- Tropical fruit salad
- Treacle tart
- Bakewell tart with fresh raspberries
- Glazed strawberry tart with crème patissière
- Baked chocolate and orange tart
- Apple and cinnamon strudel
- Sticky toffee pudding
- Passionfruit meringue pie
- Pear and frangipane tart
- Eton mess roulade

Finger food puddings

- Chocolate brownies
- Salted caramel éclairs
- Lemon drizzle polenta cake
- Millionaire's shortbread
- Mini French apple tart
- Treacle tartlet