

# Buffet *catering*



PICKLED PUMPKIN  
*Catering*

# How does it work?

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Entertaining at home or in the garden with friends, family or clients can be exhausting with all of the cooking and clearing up. Quite often it means you don't actually have the time to enjoy yourself or the company of those you've invited.

## We can provide a full, professional set up...

We can come to your location and set your buffet or grazing table as a full display to wow your guests!!  
Please see below for what this will include.

*Or*

## Collect your buffet from our HQ...

We will have your buffet platters ready for you at the time and date that you request, all collections will be made from:  
David Broome Event Centre,  
Mount Ballan Manor,  
Portskewett, Caldicot,  
NP26 5XP

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**Included in  
our set up  
pricing is;**  
*£150*

### On the day

Us coming to you to set up  
Full buffet presentation kit  
Utensils  
Crockery & cutlery  
Disposable napkins  
Menu signs  
Rubbish removal from our set up

### The next day

Collection of the full equipment & dirty crockery & cutlery, please make sure this is ready for us to collect.





# Grazing

@ home

Grazing tables  
£18.50 per person

## British

British Honey Glazed Ham  
Cumberland Scotch Eggs  
Ploughman Scones |V

Pork & Apple Sausage Rolls  
Mature Cheddar |V  
Bath Blue |V  
Roasted Tomato Chutney |VE

Fresh Fruit, Nuts & Pretzels |VE  
Crusty Breads |VE  
Pickled Onions, Grapes, Apple & Figs |VE

## Italian

Local Charcuterie  
A Selection of Cured Meats  
House Marinated Olives & Sea Salt |VE  
Marinated Roasted Vegetables |VE

Handcrafted Breadsticks |VE  
Baked Garlic & Rosemary Focaccia |VE  
Baby Mozzarella & Sun Kissed Tomatoes |V  
Cotswold Smoked Brie |V

Crusted Bosworth Ash |V  
Glazed Figs, Grapes, Roasted Nuts,  
Chutneys & Wafer Biscuits |VE



# Finger food

£16.50

Our wide selection of finger food options are carefully created by our expert chefs. This allows us to cater for all tastes without compromising on quality

## Sandwiches

### Your choice of 3

Beetroot Cured Salmon, Beetroot & Apple Chutney & Rocket  
Rare Roast Beef & Onion Chutney  
Tuscan Tuna, Roasted Tomato, Basil & Rocket  
Scrumpy Cider Honey Roast Ham  
Peri Peri Chicken, Lime Mayo, Gem Lettuce  
Cotswold Brie, Rocket & Sticky Onion | V  
Smashed Avocado, 'Feta' & Beetroot Hummus | VE  
Egg Mayonnaise & Baby Watercress | V  
Beef pastrami and horseradish remoulade Ciabatta sandwich  
Caprese focaccia, sun blushed tomato, watercress pesto, buffalo mozzarella | V  
Gin cured salmon and dill crème fraiche bagels  
Roasted onion pakora, saag aloo and coriander chutney naan wrap | VE

## Salads

### Your choice of 1

Moroccan spiced couscous & pomegranate | VE  
Potato salad with pickled onions & herbs | V  
Goan spiced rice salad, toasted coconut and coriander | VE  
Heritage tomato salad with sherry vinegar dressing | V  
Orzo, feta, basil & walnut pesto salad | V  
Asian slaw & crunchy peanuts | V  
Mediterranean cous cous, apricot, saffron soaked raisins | VE  
Smoked bacon & chive potato salad  
Kansas style slaw, crispy onion and chive ranch dressing | V

## Savouries

### Your choice of 2

Pulled pork and wild mushroom sausage roll, Roquefort crumble  
Cumberland scotch egg  
Pork & Caramelised onion sausage rolls  
Smashed chickpea & caramelised tomato sausage rolls | VE  
Truffle, black pepper and parmesan pinwheels | V  
Goats cheese & shallot tatin | V  
Crispy chicken Caesar salad cups  
Classic Carbonara quiche  
BBQ pulled chicken and mozzarella filo parcel  
Halloumi & pesto pinwheels | V  
Sun blushed tomato and feta fritters | V  
Filled Ploughman's Scones | V  
Pea & Broad Bean Scotch Egg | V  
Paneer, coriander and dahl samosa | V

## Desserts

### Your choice of 1 Dessert

Dark chocolate, salted caramel and cacao pudding pots, white chocolate crumble | V  
Espresso martini tiramisu cheesecake  
Tart au citron, torched coconut meringue | V  
Triple chocolate brownie | V  
Strawberry and pink prosecco eton mess | V



# Afternoon tea

£18.50

Delight in a selection of sandwiches,  
freshly-baked cakes and savoury pastries  
from our afternoon tea selection

## Choose 3

Eclairs | V  
Mixed Macarons | V  
Chocolate & Orange Treacle Tart | V  
Traditional Battenberg | V  
Millionaire Tart | V  
Victoria Sponge Stack | V  
Red Velvet Sandwich | VE  
Toffee & Miso Muffins | V  
Carrot Cake Muffins | V  
Rhubarb & Custard Trifle | V  
Triple Chocolate Brownie | V

## Choose 3

Onion Bhaji, Mango, Coriander & Spinach | VE  
Applewood Ploughman's | V  
'It's Not Chicken' Caesar | VE  
Smoked Salmon & Dill Cream Cheese  
Beetroot Cured Salmon, Beetroot & Apple Chutney & Rocket  
Rare Roast Beef & Onion Chutney  
Tuscan Tuna, Roasted Tomato, Basil & Rocket  
Scrumpy Cider Honey Roast Ham  
Peri Peri Chicken, Lime Mayo, Gem Lettuce  
Cotswold Brie, Rocket & Sticky Onion | V  
Smashed Avocado, 'Feta' & Beetroot Hummus | VE  
Egg Mayonnaise & Baby Watercress | V

## Choose 2

Quiche Lorraine  
Roasted Onion & Cherry Tomato Quiche | V  
Pork & Apple Sausage Roll  
Chorizo Sausage Roll  
Filled Ploughman's Scones | V  
Parmesan Pin Wheels | V  
Mini Watercress & Salmon Tarts  
Cumberland Scotch Egg  
Chorizo Scotch Egg  
Pea & Broad Bean Scotch Egg | V  
Welsh Rarebit Muffins | V

All served with tea and coffee, unless you are collecting from HQ





Hot Buffets

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We can come to your location and set your hot buffet as a full display to wow your guests!!  
Please see below to see what this will include.

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### Included in our set up pricing is;

#### On the day

- Us coming to you to set up
- Full buffet presentation kit
- Utensils
- Crockery & cutlery
- Disposable napkins
- Staffing
- Menu signs
- Rubbish removal from our set up

#### The same day

- Removal of the full equipment & dirty crockery & cutlery, clean down of the space and food waste removal





# Hot Fork

£25.50

Our fork buffets are designed to be enjoyed with a knife, fork & spoon, put work to one side and enjoy the food!

## Main course

### Choose two

Black lentil dhal, coriander and tomato salad | VE  
Aromatic chicken katsu curry  
Beef & pork meatballs, goulash style sauce  
Braised lamb shoulder, pomegranate & apricot cous cous, flaked almonds  
Spiced marmalade glazed gammon  
Minted lamb Koftes, tzatziki  
Sweet & sour chargrilled chicken thighs, charred onions & grilled pineapple salsa  
Aubergine and smoked tofu tagine | VE  
Braised ox cheek, shallot and red wine jus  
Cajun salmon fillet

## Dessert

Please choose a dessert from our finger buffet menu

## Sides

### Served with 2 of the blow

Roasted garlic and chive mashed potato | V  
Roasted red pepper and shallot bomba rice | VE  
Chargrilled courgettes, watercress pesto dressing, pine nuts | VE  
Hasselback new potatoes, lemon and parsley gremolata | VE  
Maple roasted carrots and parsnips, crispy shallot crumble | VE  
Sicilian style green beans, flaked almonds, olive oil | VE  
Saffron infused pilau rice, roasted onions, peas, wild herbs | VE

## Salad bar

### Choose 2

Mediterranean cous cous with apricot and saffron soaked raisins | VE  
Sun blushed tomato rigatoni, pine nuts, fresh basil and burrata | V  
Goan spiced rice salad with toasted coconut and coriander | VE  
Wild mint, garden pea, feta and broad bean salad with roasted shallots | V  
Butternut squash, kale, quinoa and red pepper salad, coriander yoghurt dressing | V  
Mixed salad leaves with fresh herbs, olives, capers and salsa Verde | VE



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put work to one side and enjoy the food!

## Greek

Slow Roasted Garlic & Oregano Lamb Leg  
Lemon & Herb Roasted New Potatoes |VE  
Greek Salad |V  
Tomato & Feta Fritters |V  
Wood Fired Pittas |VE  
Cucumber Yoghurt |V  
Pink Hummus & Crispy Chick Peas |VE

## Indian

Boneless whole tandoori Chicken  
Onion Bhaji, Saag Aloo with Masala Aioli |VE  
Shallot & Fennel Pakora |VE  
Zucchini Sabzi, Coconut Lentil Dahl |VE  
Garlic Naan Breads |V  
Poppadoms & Lime Pickle |VE

## East Asia

Slow Braised Char Sui Pork Shoulder  
Steamed Jackfruit Bao Bun Stack |VE  
Bang Bang Cauliflower |VE  
Honey and Black Sesame Slaw |V  
Soy Glazed Pak Choi and Noodle Salad |V  
Pumpkin and Miso Spring Rolls |V  
Chilli Oil & Teriyaki Dip |VE





**PICKLED PUMPKIN**  
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*Want to know more..*  
Talk to us today



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