



HIBISCUS FOOD

Catering Specialists

WEDDINGS • PARTIES • DELIVERED

SAMPLE 2 COURSE BUFFET MENU

Hand-cut breads & Cornish butter

- HOT/COLD PLATTERS -

(a choice of three main dishes, mix 'n' match hot & cold)

Seabass fillets in tarragon cream sauce (SERVED HOT)

Pancetta & sage wrapped corn-fed chicken breast - parsnip crisps & honey glaze (SERVED HOT)

Individual filo tart of asparagus, parmesan and sun-blush tomatoes and basil pesto (v)



- POTATO SIDE (1 choice) -

Saffron braised and roasted baby potatoes (SERVED HOT)



- COLD VEGETABLE SIDES & SALADS (a choice of 4) –

Orzo pasta salad - baby spinach, mozzarella, basil pesto & pine nuts

Grilled peach & courgette panzanella salad - burrata & fresh basil dressing

Tomato & cucumber carpaccio - lemon, parmesan, olive oil & sea salt

Roasted cauliflower salad, bulgar wheat, radish & green tahini dressing



- DESSERTS (a choice of 2) -

Homemade chocolate fudge brownie – salted caramel sauce & whipped vanilla cream

Individual mango, raspberry & passion fruit pavlova

To view our full menu choices, please contact us on hello@hibiscusfood.co.uk



hibiscusfood.co.uk - 01494 674584