



SILVER PALATE  
DELICATESSEN

*Set buffets*

*British buffet garden menu*

**Coronation chicken**

Our 30 year recipe of Classic coronation chicken  
of chicken, mango and curry

**Avocado & prawn salad**

Iceberg lettuce base dressed in our olive oil and lemon dressing topped with sliced avocado, beef  
tomato, prawns topped with seafood sauce

**Crunchy coleslaw**

**Our own**

**Poached & dressed salmon**

**English Honey roast ham**

**Smoked turkey breast platter**

**Roast beef platter**

**Cherry tomato salad**

**English cheese board**

(Served with grapes and bread)

Colston basset's stilton, isle of mull cheddar, Cornish yarg, smoked apple wood

Cheddar, Shropshire blue.

***£16.95 PER PERSON***



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**Mediterranean Buffet**

**Mozzarella platter**

Thick slices of beef tomato with mozzarella topped with our pesto dressing

**Tabbouleh**

Cracked wheat with finely chopped onion, tomato, pepper, cucumber with lots of lemon chopped parsley, coriander and olive oil.

**Traditional Greek salad**

Crispy iceberg lettuce base with thick cut tomatoes and cucumber

**Cypriot Potato salad**

Boiled new potatoes, with finely chopped parsley and onion with lots of lemon and a drizzle of olive oil

**Chicken Caesar pasta salad**

Farfalle pasta bows with chicken breast, shaved parmesan and Caesar dressing

**Parma ham Tartlets**

(Parma ham shell filled with courgette, roasted peppers egg and goats cheese)

**Mediterranean vegetable platter**

Grilled aubergine, sun blushed tomatoes, stuffed vine leaves, artichoke hearts, mozzarella & fresh basil

**Piatto di carne**

Slices of Parma ham, Milano salami, ventrecinna sausage, & mortadella

**Whole Spanakopita**

Layers of Filo pastry filled with spinach, feta cheese & ricotta

***£17.95 per head***

***Should your event require a more tailored service, please schedule a meeting with our catering manager Andrew Antoniadis to discuss.***