

FOXY'S DELI BUFFET MENUS



FINGER BUFFETS

ALL ARE SERVED WITH CRISPS, SERVIETTES & BIODEGRADABLE DISPOSABLE PLATES
MINIMUM OF 6 PEOPLE

1: (VEGETARIAN)

HOUMOUS & ROASTED PEPPERS **VG**
PESTO, MOZZERELLA, TOMATO **V**
FREE RANGE EGG MAYONNAISE & CUCUMBER **V**
CHEDDAR CHEESE & ONION MARMALADE **V**
HOUMOUS, FETA & BEETROOT **V**

SAVOURIES

CROSTINI WITH MOZZERELLA, BASIL PESTO AND OLIVES **V**
SELECTION OF INDIAN SAVOURIES (SAMOSAS & BAHJIS ETC) **V**

PEA & MINT FALAFEL **VG**

VARIETY OF VEGETARIAN MINI QUICHE **V**

CAKES (CHOOSE 3)

LEMON & POPPY SEED
CARROT & ORANGE
CAMEL SHORTBREAD
FLAPJACKS
STICKY GINGER
LEMON DRIZZLE

£8 PER HEAD

2 :(NON VEGETABLE)

ROASTED TURKEY & CRANBERRY SAUCE
TUNA MAYO, RED ONION & BLACK PEPPER
GOATS CHEESE & ROASTED PEPPER **V**
ROAST BEEF WITH HORSERADISH CREAM & ROCKET
HAM, DIJON MUSTARD & TOMATO

SAVOURIES

MINI TOAD IN THE HOLE & WHOLEGRAIN MUSTARD CREAM
TORTILLA WITH CHORIZO, RED ONION & PEPPER
CHICKEN GOUJONS WITH AN AMERICAN MUSTARD MAYO DIP
DUCK SPRING ROLLS & SWEET CHILLI DIP
SAUSAGE ROLLS WITH KETCHUP DIP

CAKES

LEMON & POPPY SEED
CARROT & ORANGE
CAMEL SHORTBREAD
FLAPJACKS
STICKY GINGER
LEMON DRIZZLE

£8 PER HEAD



3:GOURMET

SMOKED SALMON & CREAM CHEESE
PASTRAMI, DIJON MUSTARD & GHERKINS
SMOKED BLACKY HAM & BRIE
CORONATION CHICKEN
PRAWN MAYO
BACON, LETTUCE, AVOCADO & TOMATO

SAVOURIES

BLINIS WITH SMOKED SALMON WITH A LEMON & DILL CREAM
GRILLED PARMESAN POLENTA WITH CHORIZO SAUSAGE
MINI WELSH RAREBIT TOASTS **V**
PERL LAS BLUE CHEESE, PEAR & WALNUT CROSTINI **V**

CAKES

PORTUGUESE CUSTARD TARTS
CHOCOLATE FUDGE CAKE
COFFEE & WALNUT CAKE
SALTED CARAMEL CHOCOLATE BROWNIE (GF)

£10 PER HEAD



COLD KNIFE & FORK BUFFET

CHOICE OF 2 MAINS & 2 SALADS £12 PER HEAD
EXTRA MAIN £3 PER HEAD -SALAD/DESSERT £2 PER HEAD
£14 PER HEAD

A SELECTION OF ROASTED COLD MEATS –

(HAM, ROAST TOPSIDE OF BEEF, ROASTED, TURKEY, CHORIZO & SALAMI SERVED WITH PICKLES & RELISHES)

POACHED SALMON

DRESSED WITH PRAWNS & SERVED WITH A LEMON & DILL MAYONNAISE

SEASONAL HOMEMADE QUICHE (V OPTIONAL)

FRITTATA

CHORIZO & GOATS CHEESE OR LEEK, FETA & SUNKISSED TOMATO V

CORNED BEEF HASH PIE

(CORNED BEEF, POTATO, CARROT, ONION WITH A SHORT CRUST PASTRY TOPPING)

SPANAKOPITA V

(SPINACH, FETA & CREAM CHEESE FILO PIE)

HOMITY PIE V

POTATO, LEEK, SPINACH & CREAM CHEESE IN A SHORT CRUST PASTRY

THAI MARINATED CHICKEN KEBABS

WITH SATAY SAUCE

SALADS

(ALL VEGETARIAN)

ROASTED MEDITERRANEAN VEGETABLE SALAD (VG) (GF)

WITH BALSAMIC DRESSING AND BABY SPINACH LEAVES

HOMEMADE COLESLAW (GF)

CAPONATA

(AUBERGINE, CAPERS, OLIVES, TOMATO PASTE & RAISINS) (VG) (GF)

CLASSIC CAESAR SALAD

WITH PAN FRIED CROUTONS, TOPPED WITH
PARMESAN SHAVINGS

GREEK SALAD (GF)

FETA, TOMATOES, CUCUMBER, OLIVES, RED ONION WITH A LEMON/THYME & OLIVE OIL DRESSING

WALDORF SALAD (GF)

CELERY, APPLE, GRAPE, WALNUTS IN A CREAMY DRESSING

GIANT COUSCOUS SALAD

WITH CHICKPEAS, HERBS & A MOROCCAN DRESSING (VG)

CHERRY TOMATO, MIXED OLIVES & GOATS CHEESE, WITH FRESH LEAVES (GF)

NEW POTATOES SERVED WITH, SOUR CREAM & CHIVES (GF)

BEETROOT, CARROT & SULTANA SALAD (GF) (VG)

WITH A CHILLI, OLIVE OIL, RED WINE VINEGAR, & CORIANDER DRESSING

PENNE PASTA SALAD

WITH PESTO, FETA, ROCKET & ROASTED CHERRY TOMATOES

BROWN RICE, BEETROOT, WALNUTS & GOATS CHEESE SALAD

WITH A FRENCH DRESSING

DESSERTS

PEAR AND POLENTA CAKE (GF)

CHOCOLATE FUDGE CAKE

CARROT, PINEAPPLE AND RUM CAKE

LEMON MERINGUE CAKE

CHOCOLATE BROWNIE CHEESECAKE

LEMON CHEESECAKE



HOT KNIFE & FORK BUFFET

3 COURSES £15 PER HEAD
(2 MAIN, 2 POTATO, 2 VEG, 2 DESSERT)

EXTRA MAIN £4
EXTRA SIDE/VEGETABLE DISH £3
MINIMUM OF 10 PEOPLE

MAINS

TAGINE

CHICKEN OR SWEET POTATO **V VG GF**
WITH PRESERVED LEMONS, CHICKPEAS, APRICOTS AND OLIVES
POMEGRANATE MOLASSES CHICKEN STEW **(GF)**
WITH NEW POTATOES, PRUNES & A POMEGRANATE MOLASSES, SOY SAUCE, MANGO CHUTNEY & GINGER SAUCE

COQ AU VIN **(GF)**
SLOWLY CASSEOLED CHICKEN WITH SMOKED BACON, RED WINE & MUSHROOMS

BEEF BOURGUIGNON
SLOW COOKED BEEF IN A RICH RED WINE SAUCE

LASAGNE
(BEEF OR SPINACH, MUSHROOM & LEEK) **V**
NORMANDY PORK CASSEROLE **(GF)**
WITH CIDER, APPLES & CREAM

SAUSAGE, CHORIZO & BEAN STEW

KORMA CURRY **(GF)**
CHICKEN OR PANEER **V**

AUBERGINE, PEPPER & RED LENTIL MOUSSAKA **V (GF)**

STUFFED ROASTED PEPPERS **V GF**
WITH QUINOA, FETA CHEESE, SULTANAS & CASHEW NUTS

STROGANOFF **(GF)**
BEEF OR WILD MUSHROOM **V GF**
MADE WITH SOUR CREAM, SMOKED PAPRIKA, ONIONS & BRANDY
NEW POTATO, SPINACH, MINT & BROAD BEAN STEW **VG(GF)**

POTATOES etc

CREAMY MASHED POTATOES **GF**
ISRAELI COUSCOUS WITH FETA, MINT & A LEMON DRESSING
BUTTERED NEW POTATOES & CHIVES **GF**
TUMERIC & SULTANAN BASMATI RICE **GF**
ROASTED NEW POTATOES WITH GARLIC & ROSEMARY **GF**
SWEET POTATO DAUPHINOISE **GF**
SLICED SWEET POTATOES & ONIONS LAYERD AND ROASTED WITH CREAM & PARMESAN CHEESE
POMMES BOULANGERE **GF**
(SLICED POTATOES & ONIONS, LAYERED WITH , BUTTER, VEGETABLE STOCK & HERBS)

VEGETABLE DISHES

MEDLEY OF GREEN VEGETABLES (PEAS, BROAD BEANS, SPINACH, GREEN BEANS) **GF**
ROASTED SWEET POTATO WITH RED ONIONS & SMOKED PAPRIKA **GF**
VICHY CARROTS (COOKED WITH BUTTER & TARROGAN)
SAUTEED CREAMED LEEKS **GF**
BRAISED RED CABBAGE **GF**
CAULIFLOWER CHEESE
RATATOUILLE **GF**
(AUBERGINE, COURGETTE, TOMATO & PEPPER STEW)

DESSERT

BREAD & BUTTER PUDDING WITH MARMALADE GLAZE
STICKY TOFFE PUDDING
CHOCOLATE TORTE
PISTACHIO AND LEMON CAKE (GLUTEN FREE)
TARTE AU CITRON
CARROT, PINEAPPLE & RUM CAKE

EXTRAS

CUTLERY
CROCKERY
GLASSWARE
ALL 40p PER ITEM

STAFF AVAILABLE TO HIRE
MINIMUM OF 4 HOURS £8.50 PER HOUR