

BUFFET MENUS 2026/7



Two
Simmering Pans
Freelance Chef • Event Catering • Private Dining

CANAPÉS

Parmesan Arancini, Garlic Aioli (V)

Lamb Kofta Skewers, Tzatziki

Mini Meat Pies (Chicken & Tarragon and Steak & Ale)

Carrot Bahji, Spicy Aubergine Mayo (V) (GF)

Salmon & Cod Fishcakes, Chermoula, Dill Yoghurt

Rarebit Tartlets, Cumin Crispy Leeks (V)

Smoked Salmon Blinis, Chive Crème Fraîche

Chicken in Puffed Rice, Thai Green Mayo (GF)

Sag Aloo Frittata, Mango Chutney, Crispy Onions (V)

Coronation Chickpea, Toasted Naan, Flaked Almonds (V)

Beef Yorkshire Puddings, Horseradish Cream

Pea, Mint & Goats' Cheese Tortilla (V) (GF)

Boerewor Sausage, Salsa Verde

Smoked Trout Crostini, Parsnip Slaw

Duck & Hoisin Gyozas

PRICES START FROM:

£12.00 PLUS VAT FOR 3 CANAPÉS PP
WHEN ADDING TO A BUFFET MENU

£2.50 EACH, PER ADDITIONAL CANAPÉ

TWO COURSE COUNTRY BUFFET

Freshly baked bread with salted butter

Sliced rare roast sirloin of Welsh Black beef, horseradish cream

Glazed honey & mustard Wiltshire ham, English mustard

Individual butternut squash & sage tartlets (v)

Parmesan and wholegrain mustard scones filed with bacon & cream cheese

Roasted squash, red onion and kale cous cous salad in a Dijon & honey vinaigrette (v)

Crushed new potato salad with spring onions, olive oil & black pepper (v)

Green bean, fennel, mint and Goats' cheese salad with zesty almond dressing (v)

Two dessert pot flavours from our list on Page 7!

£38.00 + VAT PER GUEST, FOR A MINIMUM OF 30



WRAPS | SANDWICHES (CHOOSE 3 FILLINGS)

Roast beef, horseradish cream & rocket

Black bomber cheddar, red onion chutney (v)

Smoked salmon, cream cheese & cucumber

Wiltshire ham, salad & mustard

Hummus, red pepper & crumbled feta (v)

Coronation chickpea, micro coriander (vegan)

Chicken & sriracha mayonnaise

SAVOURY ITEMS (CHOOSE 3 ITEMS)

Jerk chicken skewers with a BBQ sauce

Individual butternut squash & sage tartlets (v)

Savoury Parmesan scones with cream cheese & bacon

Local butchers sausage rolls with apple cider chutney

Melton mowbray pork pie with red onion marmalade

Curried leek & potato samosas with mango chutney (v)

FINGER BUFFET

SWEET BITES (CHOOSE 2 OPTIONS)

Goosey marmalade flapjack pieces

Double chocolate brownie bites

Rocky road squares

Orange & almond cake

Plain scones with cream & jam

Lemon drizzle squares with lavender frosting

SERVED WITH BOWLS OF
VEGETABLE CRISPS

£28.00 + VAT PP, BASED
ON A MINIMUM OF 30
GUESTS

HOT FORK BUFFET

HOT & HEARTY CLASSICS

SAMPLE DISHES

£45.00 + VAT PP, INCLUDING
2 DESSERT POT FLAVOURS
FOR A MINIMUM OF 30
GUESTS

THAI GREEN CHICKEN CURRY

Creamy, Aromatic & Fresh with Lime & Coriander

LAMB TAGINE

Diced Shoulder, Onions, Souk Spices & Fruits

COWBOY BEEF CHILLI

Chuck Steak slowly simmered with Peppers & Beans

RED LENTIL DHAL

Packed with Vegetables & Warming Spices

JAMAICAN CURRY CHICKEN

Pieces of marinated Chicken stewed with Potatoes, Carrots & the odd Scotch Bonnet

PORK & LEEK SAUSAGES

Red Wine Onion Gravy, Crispy Onions

SEASONAL PIES

Fish Pie, Shepherd's Pie, Pastry Pies...
Varying Flavours & Fillings Available

BEEF & ALE STEW

Chunky Stewing Steak slowly simmered with Ale & Root Vegetables

LOADED MAC 'N CHEESE

Creamy Baked Macaroni with a Buffet of Toppings

CHICKEN & CHORIZO PAELLA

Able to be served from our HUGE 1m wide pan!
[Minimum guest numbers apply]

Served with two sides | Steamed Rice, Crushed New Potatoes, Crusty Bread, Couscous...

We are able to offer a Meat & Vegetarian split of most of the options

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WE WONT FORGET THE SIDES ...
NAAN BREADS, MANGO CHUTNEY, POPPADOMS, PRAWN
CRACKERS, PICKLES, DIPS & SAUCES

EXTRAS DEPENDANT ON MENU CHOICE

DESSERT POT FILLINGS

Chocolate Mousse,
Salted Caramel & Brownie
Crumble

Lemon Posset,
Peach & Lemon Curd

Raspberry Panna Cotta,
Almond Granola

Biscoff Cheesecake, Caramel
Sauce

Orange & Almond Cake,
Whipped Mascarpone

Strawberry Shortcake,
Pistachio Cream

SOMETHING TO CELEBRATE?

WE CAN ALSO OFFER, LARGE, FAMILY
STYLE CELEBRATORY PUDDINGS!

PAVOLOVAS, CHEESECAKES, TIRAMISU!



NOTES

Any prices quoted in this pack are a guide for you and will be amended based on guest numbers and requirements. If you jazz up the menus and we go all 'Michelin star' for example!

They include the food, preparation, buffet table & linen, service ware, waiting staff, crockery, cutlery, Duni napkins and our expert chef(s). We can organise table linen, linen napkins, glassware and decor for you at an additional cost if necessary.

Our contact details are on the next page, just let us know what you need and we'll start putting together your bespoke proposal





GET IN TOUCH

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