

# FRINTON LINKS

# Knife & Fork Buffet Menus 2025

If you have any queries or would like to mix parts of menus together, please don't hesitate to contact us.

All prices are per person and include vat.

www.frintonlinks.com

office@frintonlinks.com

Telephone: 01255 682 453

hannahbutler@frintonlinks.com

01255 682 455

jamesoxley@frintonlinks.com

07765402593

# CLASSIC COLD KNIFE AND FORK BUFFET

Our Home Cooked Honey Roast Ham & Turkey Breast with Mustard Selection Coconut Poached Chicken Breast Draped with Coronation Curry Sauce Mini Tartlet of Poached Salmon, Dill and Sour Cream

Mixed Baby Leaf Chef's Salad
(with Cherry Tomatoes, Spring Onion and Cucumber)
Cheddar Coleslaw
Jewelled Cous Cous
Chive, and Mustard Potato Salad
Selection of Local Flavoured Breads and Butter

£18 a head

## TRADITIONAL COLD KNIFE AND FORK BUFFET

Platter of our Signature Sliced Honey Roast Ham and Roast Beef
(Served with a Selection of Mustards and Horseradish)

Chicken Breast Bois Boudran
(Poached Chicken Breast Marinated in a Rich Tomato, Shallot and Herb Dressing)

Smoked & Poached Salmon, Cream Cheese and Chive Pate
An Individual Garlic Mushroom, Leek and Mature Cheddar Tart

Mixed Baby Leaf Chef's Salad
(with Cherry Tomatoes, Spring Onion and Cucumber)
Waldorf Salad
Chilli Dressed Charred Broccoli Salad
Chive and Sour Cream Potato Salad
Selection Of Local Flavoured Breads And Butter

£20 a head

#### LUXURY COLD KNIFE AND FORK BUFFET

# Caesar Draped Chicken Breast with Fresh Anchovies, Croutons and Parmesan Charcuterie Platter

(Honey Roast Ham, Serrano Ham, Salami and Chorizo Selection with Pickles)

Seared Smoked Salmon on Crème Fraîche, Chive Potato Salad Topped with Smashed Avocado Pesto Dressed Roast Mediterranean Vegetables, Mozzarella and Basil Puff Tarts

Rocket, Spinach and Baby Leaf Balsamic Salad
Tomato, Mint and Cucumber Cous Cous
Beetroot, Feta and Dill Wholegrain Mustard Dressed Salad
Roast Curried Cauliflower Floret Salad
Selection of Flavoured Breads and Butter

£22 a head

#### **DELI BUFFET**

Selection of Cured Sliced Meats, Salamis, Chorizo and Serrano Ham with Pickles
Fish Platter of Smoked Salmon, Soused Herring, Mackerel and Apple Pate and
Lemon and Garlic King Prawns
Chicken Liver, Port and Orange Pate
European Cheese Board with Fruit and Chutneys
Selection of Flavoured Breads and Biscuits

Cherry Tomato Parmesan and Sage Pasta Salad Roasted Red Onion, Baby Gem, Egg and Bacon Salad Sour Cream and Chive Potato Salad Fine Green Bean and Shallot Salad

£24 a head

Prices shown are per person and inclusive of vat.

# CREATE YOUR OWN HOT KNIFE AND FORK BUFFET

(Choose two main Items from the following meat and fish list)

Rich Red Wine Beef Lasagne
Creamy Coconut, Mango and Sultana Chicken Curry
Barbequed Korean Pulled Pork
Crispy Crackling Topped Pork Belly Slices with Apple Ecrasse and Sweet Mustard Sauce
White Wine Braised Creamy Leek and Tarragon Chicken

Beef Bourguignon Minted Shephard's Pie Moroccan Lamb Tagine

Cod Loin on Tomato, Basil and Butter Bean Cassoulet
Poached Salmon Fillet with Asparagus Hollandaise Sauce
Lemon and Herb Breaded Haddock Fillet with our Warm Tartare Sauce
Pan Fried Teriyaki Salmon Fillets with Soy and Pepper Noodles

## (Choose one main Item from the following vegetarian list)

Vegan Vegetable Lasagne Moroccan Butternut Squash, Spinach and Chickpea Tagine Wild Mushroom, Leek and Celeriac Creamy Fricassee Individual Tomato, Mushroom and Feta Nut Roasts

# (Choose four accompaniment items from the following lists below)

#### Hot Items

Hot Buttered New Potatoes
Garlic and Thyme Roasted New Potatoes
Sweet Potato and Red Onion Roasted Muddled Potato
Herb Rice
Green Vegetable Selection
Bouquetiere of Mixed Seasonal Vegetables
Cauliflower Cheese
Pan Fried Fine Green Beans with Caramelised Onion

#### Salads

Rocket, Spinach and Baby Leaf Balsamic Salad
Tomato, Mint and Cucumber Cous Cous
Chilli Dressed Charred Broccoli Salad
Beetroot and Dill Wholegrain Mustard Dressed Salad
Roast Curried Cauliflower Floret Salad
Crème Fraiche Potato and Chive Salad
Greek Salad
Caesar Salad

Prices start from £20 a head