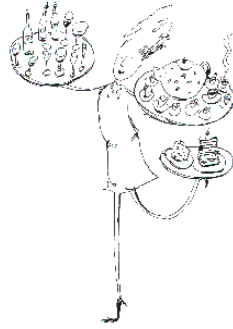


Lucy's Inside Out Catering

Cold Buffet



Our cold buffet menu is perfect for small and large parties.

All our cold buffet dishes are £3.50 per person. This menu is great to incorporate with our Delicious Dessert menu and our Scrumptious Salad menu. Please contact us if you are having a larger function and we will see what we can do for you!
(*-gluten free/ v-veggie)

Magnificent Meaty

Chicken Kebabs*

Chicken breast chunks, marinated in yoghurt, spices & herbs together with red onions & mixed roasted peppers

Baby Yorkshire Puddings

Individually filled with rare roast beef and topped with a horseradish crème fraiche (gluten free available)

Cumberland Sausages

Wrapped in Waberthwaite bacon OR glazed with Cumbrian Honey OR Wrapped in paprika puff pastry

Mediterranean Tartlets

Individual pastry shells filled with smoked bacon and thyme

Fellbred Beef Fillet Skewers*

Tender beef fillet skewered and served with a Cumberland Mustard glaze

Homemade Scotch Eggs

Free range eggs, encased in Cumberland sausage, rolled in crispy breadcrumbs

Veggie

Mediterranean Tartlets

Individual pastry shells filled with either: Mediterranean roasted vegetables (v), Camembert with red onion marmalade (v), Cherry tomato and mozzarella (v)

Pimento Peppers (v) *

Lovely Mediterranean peppers filled with feta, basil, and pine nuts, drizzled with garlic oil flavoured with mint

Italian Roasted Tomato and Goat's Cheese Tart (v)

A savoury 'traybake' of puff pastry, topped with plump sliced tomatoes, together with creamy goat's cheese, ovenbaked until the flavours merge and garnished with fresh basil

Vegetarian Scotch Eggs (v)

Free range egg, encased in a vegetarian combination and then rolled in breadcrumbs

Vegetable Kebabs (v)*

Chucks of peppers, mushrooms, tomatoes and onion, marinated in rosemary and garlic

Fabulous Fishy

Skewered Tiger Prawns*

Marinated with garlic and herbs, skewered and grilled, served with a saffron aioli dip

Smoked Salmon Parcels*

Smoked salmon wrapped around a creamy smoked trout mousse, accompanied by a dill sauce & lemon wedges

Poached Pieces of Scottish Salmon*

Poached and served with cucumber, dill and a lemon mayonnaise

An added extra for the Buffet may include a Centre Piece, one of our fruit topped pie selections or perhaps a mezze style platter. These can be added or incorporated into your Buffet at an additional cost.

Pie selection £6 per person

Chicken and Apricot Pie

A proper pie, decorated with apricot halves, packed full of succulent pieces of meat encased in crisp pastry and topped with apricot halves

Pork and Apple Pie

Another meaty fruity pie that will tickle the tastebuds

Mixed Game Pie

Hand raised pie, decorated with fruit and packed full of meat

Centre Piece £6 per person

Cumberland Clove studded Honey roasted Ham*

a piece of ham suited to the size of your party, scored and studded with cloves then rubbed with honey, oven baked, served with a coarse Cumberland mustard crème fraiche sauce or Cumberland sauce

Roast Lakeland Beef*

A whole piece of Fellbred Beef, served slightly pink together with horseradish cream

Whole Scottish Salmon*

A whole fish, complete with head and tail – Poached, dressed and garnished with lemon wedges

Buffet Platters £7 per person

(Great for starters!)

Meaty Platter*

A sumptuous selection of cornets of continental meats to include salami, parma ham, mortadella and pastrami

Patchwork Pate Selection

A trio of assorted pate with a meaty, fishy, and veggie option served with melba toast (we could make these all vegetarian if you wish - gluten free without the toast!)

Veggie Antipasto (v) *

Mozzarella cheese, rocket leaves with a balsamic glaze, sunblushed tomatoes, marinated olives, caper berries

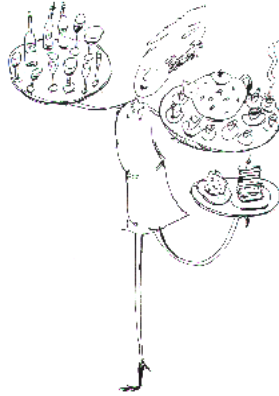
Delicious Dippers (v)

Various dips – houmous, tsatsiki, baba ganoush with crudities, breadsticks and marinated olives

Cheese Platter * (v)

A selection of local cheese presented with biscuits, grapes and apple

Lucy's Inside Out Catering Scrumptious Salads



It isn't just rabbit food! Our chef has come up with a lovely selection of salads that are perfect for your Cold Buffet on the Lakes

All our salads are priced at £3 per person per salad. (-gluten free/v-veggie)*

Sumptuous Salads

New potatoes with a herb olive oil or butter*(v)

Mixed leaves and herbs served with homemade dressing*(v)

Tomato mozzarella and basil, drizzled with a balsamic and olive oil dressing*(v)

Greek salad - using feta, olive, tomatoes and cucumber*(v)

Cous cous (or rice*) with roasted peppers, red onions, tomatoes, mint and coriander (v)

Classic potato salad – with sour cream, mayonnaise and herbs*(v)

Pasta with fresh pesto, rocket and pine nuts(v)

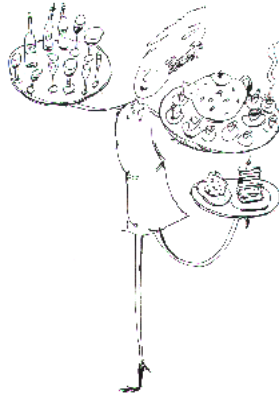
Sliced Beetroot – plain and simple*(v)

Mixed Bean Salad in French Vinaigrette*(v)

Green Bean and Mange Tout with pea shoots and a light sesame oil dressing*(v)

Grated Carrot, ginger, sultana and poppy seed*(v)

Lucy's Inside Out Catering Delicious Desserts



‘A balanced diet is a cake in each hand’! We can keep Cumbria Curvy and with the fabulous list below of luscious sweet treats we think we can achieve it!

Our mini-selection of cakes and traybakes are the perfect sweet treat for your cold buffet.

Simply pick a choice of 2 for £4.00 or 3 for £5.50

Mini-Sweet Treats

Chocolate Mousse ‘Cuplet’*

Mini- Raspberry Pavlova*

Mini-Cheesecake – we have a variety!

Carrot and Cranberry Cake (*available)

Double Chocolate Tiffin (*available)

Lemon Drizzle Cake (*available)

Fairy Cakes (*available)

Westmorland Pepper Cake served with Wensleydale cheese

Double Chocolate Brownie (*available)

Coniston Gingerbread

Shortbread Hearts

Miniature Scones with Rum Butter and/or Strawberry Jam and Cream

Fresh Strawberries dipped in white & dark chocolate *

We can provide you with full on-site service or can simply arrive, set-up and collect – whatever you want?! We also have a variety of other menus that are suitable for your trip on the Lake from a wintery Soup and Sandwich to a full Afternoon Tea presented on tiered cake-stands.

Please do get in touch with us at insideout@lucysofambleside.co.uk or 015394 32288 and ask for Amy who will help you with all your catering and party planning needs!