



# PAUL THOMPSON EVENTS

EST. 2011

## Cold Fork Buffet Menu

£18.50 p/p + vat

(please select 2 platters, 3 salads and 2 dessert options)

£20.00 p/p + vat

(please select 3 platters, 4 salads and 2 dessert options)

prices are subject to waiting staff

Baskets of Locally Baked Breads

### Platters

Locally Smoked Salmon, Mackerel, Prawns, Crevettes & Home-made Taramasalata  
Honey & Clove Roasted Suffolk Ham with Home-made Piccalilli  
Rare Roasted Sirloin of Suffolk Beef with Celeriac Remoulade  
Coronation Chicken  
Caramelised Onion, Fig & Baron d' Bigod Tart  
Spiced Beetroot, Carrot & Chickpea 'soft yolk' Scotch Eggs

### Salads

Roast Heritage Beetroots, Spinach, Feta & Toasted Walnuts  
Mixed Tomatoes, Buffalo Mozzarella & Basil - Extra Virgin Olive Oil  
Home-made Summer Slaw  
Classic Potato Salad  
Roast Squash, Bulgar Wheat, Goats Cheese & Pomegranate Salad  
Hot Buttered New Potatoes, Crispy Bacon, Rocket & Olive Oil

### Desserts

White Chocolate & Passionfruit Cheesecake  
Classic Lemon Tart, Fresh Raspberries  
'Summer Fruit' Pavlova  
Triple Chocolate Fudge Brownie, Vanilla Cream  
Apricot & Almond Tart, Fresh Cream