

NAOMI'S KITCHEN



BUFFET MENUS



HOT DISHES

Beef

- Slow cooked Italian rustic beef in red wine with Mediterranean vegetables, homemade basil pesto and toasted pine nuts
- Classic beef bourguignon with pearl onions and French green beans
- Irish pepper-pot beef with fresh ginger and mushrooms
- Slow cooked beef & Guinness hot pot
- Beef stroganoff with Irish button mushrooms and sour cream
- Cuban-style braised beef in fresh orange juice
- Italian meatballs with a hearty tomato, red wine and basil sauce
- Beef lasagne with roasted Mediterranean vegetables
- Beef with sweet potato and horseradish cream
- Hungarian beef paprika with fresh dill from the garden
- Slow cooked beef, pumpkin and fresh ginger with thyme

Chicken

- Creamy baked chicken with Parmesan, wholegrain mustard and fresh zucchini
- Aromatic Moroccan chicken with preserved lemons, plumped apricots and black olives
- Baked chicken with plum, ginger, soy, mangetout and baby corn
- Italian chicken with tomato, basil and fresh olives
- Authentic Thai green curry with coconut milk and fresh coriander
- Tuscan chicken with fresh Mediterranean vegetables
- Chicken and broccoli au gratin
- Mediterranean chicken with basil cream, sun-blanching tomatoes and artichoke hearts
- Chicken à la Niçoise with olives and Herbes de Provence
- Slow cooked coq au vin with baby pearl onions
- Creamy chicken with baby buttered leeks and smoky bacon
- Spiced chicken with sweet potato, fresh baby spinach and coconut milk
- Chicken Basque with chorizo and roasted red peppers
- Traditional Greek chicken with lemon and Kalamata olives
- Peruvian chicken with aji chiles, olives and turmeric
- Cardamom butter chicken with fresh ginger and green chillies



Lamb**

- Moroccan lamb tagine with plumped apricots and toasted flaked almonds
- Slow cooked lamb with rosemary, red wine and fresh redcurrants
- Baked lamb with oven roasted root vegetables, red wine and olives
- Mediterranean lamb with roasted red peppers
- Baked lamb with cumin, cardamom and coconut milk
- North African spiced lamb with chickpeas, turmeric and coriander
- Lucy Hunter's traditional lamb stew with fresh garden vegetables

Pork

- Pork with creamy Lakeshore mustard and fresh apple reduction
- Spanish braised pork with olives and potatoes
- Normandy pork with apples and cider
- Gourmet bangers with creamy mash, caramelised onions and a red wine & thyme jus

Fish**

- Posh fisherman's pie
- Thai yellow seafood curry with bok choy and lemongrass
- Portuguese-style fish stew

Vegetarian / Vegan (v)

- Spanakopita – filo pastry with spinach, caramelised red onion and Greek feta
- Sweet potato masala with baby leaf spinach and chickpeas^(v)
- Roasted Mediterranean vegetable lasagne with buffalo mozzarella and baby leaf spinach
- Spinach & hazelnut cannelloni
- Trio of bean cassoulet
- Spiced butterbeans with tomatoes and greens ^(v)
- Portobello beefless stew ^(v)
- Aromatic butterbean, chickpea and butternut squash hot pot ^(v)
- Seville-style chickpeas with sweet paprika and baby leaf spinach ^(v)
- Julie's Provençal ratatouille with cannellini beans and garden-fresh basil
- Spanish ragout & chickpea casserole with fresh oregano & herb oil
- Creamy coconut red lentil dhal with baby leaf spinach
- Smoky aubergine tagine with apricots and preserved lemons
- Shepardless red dragon pie with aduki beans & puy lentils with sweet potato topping (v)



COLD DISHES

- Selection of Mediterranean antipasti
- Baked ham in a honey and Lakeshore mustard glaze
- Pork, chicken, apricot and pistachio terrine
- Fresh salmon darns marinated in sweet chilli and lime
- Frittata with goat's cheese, roasted Mediterranean vegetables, sun-blanching tomatoes and homemade basil pesto
- Chicken breasts marinated in lemon, rosemary and garlic
- Chicken marinated in orange, apricot and sesame
- Cajun-spiced chicken
- Tandoori-style grilled chicken marinated in natural yoghurt and fiery spices
- Coriander and lime baked chicken
- Goat's cheese and beetroot tart with pine nuts and fresh thyme

SALADS

- Broccoli, cherry tomatoes, Greek feta and toasted hazelnuts
- Baby potatoes tossed with natural yoghurt and garden-fresh mint
- Spicy chickpeas with mango, cumin, coriander and black onion seeds
- Rustic balsamic potatoes roasted with rosemary and garlic
- Roasted sweet potatoes with lemongrass-scented crème fraiche
- Baby potatoes, mustard vinaigrette, mixed garden herbs, crème fraiche, lemon zest
- Penne with sun-blanching tomatoes, baby leaf spinach, pine nuts and fresh basil leaves
- Zesty carrot, fresh coriander and superfood seeds
- Beetroot tossed with natural yoghurt and toasted flaked almonds
- Mixed bean and lentil salad with fresh herbs from the garden and superfood seeds
- Tomato & pomegranate salad with fresh oregano
- Red & white potato salad with pickled onions and dill fronds
- Oriental noodles and Asian vegetables with a sesame, ginger and soy dressing
- Heritage rainbow tomatoes, rocket leaves and Greek black olives
- Aromatic Moroccan couscous
- Orange roasted carrots with rocket and basil leaves
- Rainbow slaw, ruby cabbage, hipsi, sliced apple, seasonal beetroot, shredded carrot, toasted superfood seeds, citrus, freshly chopped herbs
- Roasted cauliflower salad with yoghurt dressing and almonds
- Minted petit pois with Greek feta, bacon lardons and Swiss chard
- Mediterranean couscous with roasted vegetables and fresh basil
- Mixed leaves, cucumber and radish ribbons with pitta crisp and NK's house dressing
- Shredded carrot and courgette tossed with homemade citrus dressing
- Penne with roasted red peppers and cream cheese dressing



- Puy lentil, roasted pepper, beetroot, grated apple, feta, lemon dressing
- The ultimate chopped Greek salad
- Vietnamese rice noodle salad
- Summer vegetable ribbon salad with fresh zucchini and carrots
- Orange-scented French beans and mangetout with toasted hazelnuts
- Marinated kale salad with crispy chickpeas, butternut squash and pomegranate arils

QUICHES/TARTS

- Roasted Mediterranean vegetable tart with goat's cheese sprinkle and fresh basil
- Goat's cheese and beetroot tart with homemade pesto, pine nuts and thyme
- Sweet potato and crispy Parma ham tart
- Cheesy camembert, gruyere and tomato tart
- Poached pear, pecan and Cashel blue quiche
- Slow roasted plum tomato, buffalo mozzarella and basil tart
- Fisherman's tart with smoky seafood and fresh herbs from the garden
- Buttered leek, honey roast ham and gruyere quiche
- Fresh Irish salmon and creamed baby spinach tart
- Baby leaf spinach, caramelised red onion, Greek feta and toasted pine nut tart
- Grilled chicken, asparagus and Brie de Meaux tart
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DESSERTS

- Trio of mini desserts **served canape-style**: mini chocolate bombs with sweetened cream, teeny meringues with pistachio nuts and rose petals, and mini lemon tartlets.

OR

- Classic tarte au citron
- Seasonal berry tiramisu with fresh mascarpone
- Belgian chocolate and Hennessy roulade with seasonal berries and sweetened cream
- Eton mess with seasonal berry compote and toasted flaked almonds
- French pear and almond tart with homemade frangipane
- Giant Jaffa cake with Valrhona chocolate and candied orange peel
- Fresh fruit salad with melon, blueberries, strawberries, kiwis and star fruit in a garden-fresh mint dressing
- Rhubarb, raspberry and custard drizzle cake with pistachios and almonds
- Flossie's nutty apple and blackberry crumble
- Classic mixed seasonal berry tart



- Meringue roulade with seasonal berry compote and toasted flaked almonds
- Belgian chocolate and hazelnut bread & butter pudding
- Traditional banoffee pie with a gingery biscuit base
- Homemade Belgian chocolate brownies with pecan nuts ^(optional)
- Baked pear and chocolate chip nutty crumble
- Croquembouche with Valrhona chocolate drizzle, fresh berries and edible flowers
- Retro sherry trifle