

ELLIOTTS KITCHEN

Buffet Menus

All our food is hand made by our dedicated team of staff using only the finest, freshest seasonal produce and, where possible we source our ingredients from local suppliers including our own farm. We pride ourselves in offering tailor made menus to suit your precise requirements and budget.

Fork Buffet Menu

Cooked Meats, Cold Eating Pie, Quiches, Pate's and Salads

Select your menu from the list below using our sample menus as a guide

Cold Meat Platters

We cook all our cold meat joints ourselves using only the finest available, all beef and pork is locally produced and all our hams are English delivered freshly three times a week. We cook our ham in a very traditional manner resulting in a superb old fashioned taste "as ham should taste."

Available in whole joints or arranged in slices on platters ready for service

Hand Carved Ham on the Bone – plain or smoked
Breaded Gammon Ham – plain or smoked
Honey and Mustard Glazed Ham – plain or smoked
Ox Tongue
Turkey Breast – plain or smoked
Roast Home Cured Bacon
Roast Stuffed Loin of Pork
Roast Stuffed Leg of Pork
Whole Rare Fillet of Beef
Roast Sirloin of Beef
Roast Topside of Beef

Anti Pasto Platters

A selection of Salamis, cured meats, olives and stuffed vegetables from our Deli counter

Chicken Dishes

Coronation Chicken – breast of chicken dressed with curried mayonnaise

Caesar Chicken – breast of chicken with roasted peppers in a garlic mayonnaise dressing

Fish

All our fish is supplied by Carricks family run fish mongers in Yorkshire, where they hot and cold smoke all their own fish to the highest of standards, we receive a weekly delivery from them.

Whole Dressed Fillet of Fresh Salmon
Fresh and Smoked Salmon Terrine
Smoked Fish Platter

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Pates

Smoked Salmon Pate
Smoked Mackerel Pate
Chicken Liver Pate
Pork Liver Pate
Brixworth Pate

Pies

We seem to have gained ourselves rather a reputation for our hand made cold eating Pies, winning Champion Gold medal prizes for our Traditional Pork Pies & Gold medal prizes for our Chicken and Ham Pies. We pride ourselves in using the finest meat in our pies and only use flour from the local mill – Heygates. We mix our own seasoning and produce a traditional jelly from the meat bones.

Available in 8” 5” 4”

Cold Eating Pork Pie
Cold Eating Chicken and Ham Pie

Quiches – 8”

Our quiches are made using our handmade short crust pastry suitable for vegetarians, free range eggs and are enriched with cream. They are baked freshly every morning.

Bacon and Mushroom
Cheese and Tomato
Stilton and Broccoli
Roasted Vegetable
Goats Cheese and Red Onion
Salmon and Green Bean
Asparagus and Brie (seasonal)
Brie, Bacon and Tomato

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Salads

Potato Salad

New potatoes dressed with lashings of creamy mayonnaise, spring onions and fresh herbs

Green Vegetable Salad

Seasonal green vegetables dressed with a honey and balsamic dressing & garnished with pine nuts and crispy pancetta

Tomato & Mozzarella Salad

Fresh & sundried tomatoes, mozzarella & basil finish with a pesto dressing

Roasted Vegetable Salad

Peppers, aubergines, courgettes & red onions roasted in garlic, balsamic and olive oil dressing

Traditional Wardorf Salad

Apples, celery & walnuts dressed with creamy mayonnaise

Rice Salad

Curried basmati & wild rice with sweetcorn, peppers & sultanas

Baby Bean Salad

Baby beans with spring onions & cucumber, in a crème fraiche dressing, garnished with lardons of bacon and pine nuts

Coleslaw

Made to a traditional recipe with lashings of creamy mayonnaise

Couscous & Roasted Vegetable Salad

Dressed & seasoned couscous with roasted vegetables

Green Leaf Salad

Selection of mixed leaves accompanied by a dressing with croutons and parmesan shavings

Florida Salad

Celery, Apples, Oranges & pecan nuts in a mayonnaise dressing

Portion guide

We recommend 75g – 100g per person depending on how many different salads you are serving. We are happy to fill your own dishes

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SAMPLE MENU FOR FORK BUFFETS

Based on minimum of 10 people

Please note these are approximate prices to act as a guide

Menu A - £8.50 per person

A Two Meat Platter of the customer's choice

E.g.; Glazed Gammon Ham & Roast Topside of Beef

Cold Eating Pie

E.g.: Pork Pie

A Quiche of the customer's choice

E.g.; Stilton and Broccoli and Roasted Vegetable

A Selection of Three Salads

E.g.; Coleslaw, Couscous with roasted vegetables, Green Leaf Salad

Menu B - £10.95 per person

Anti Pasto Platter

Dressed Fillet of Salmon

Coronation Chicken

Quiche of the customer's choice

E.g.; Bacon and Mushroom and Brie and Asparagus

A Selection of Three Salads

E.g.: Rice Salad, Tomato & Mozzarella Salad and Potato Salad

Menu C - £15.95 per person

Whole Rare Fillet of Beef

Platter of Pate

E.g.: Smoked Salmon, and Chicken Liver

Cold Eating Pie

E.g.: Chicken and Ham Pie

Smoked Fish Platter

A Selection of four Salads

E.g.: Couscous and Roasted Vegetable Salad, Coleslaw, Tomato and Mozzarella Salad, Green Leaf Salad

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FINGER BUFFET MENU

All our food is hand made by our dedicated team of staff using only the finest, freshest seasonal produce and, where possible we source our ingredients from local suppliers including our own farm

Select your own menu from the list below using our sample menus as a guide

Sandwiches

Smoked Salmon sandwiches
Roast Beef & Horseradish sandwiches
Cheese and Onion Marmalade sandwiches
Ham and Mustard sandwiches
Smoked Chicken and Avocado sandwiches
Brie, Bacon and Tomato sandwiches

Savoury

Mini Quiche
Sticky Onion Glazed Sausages
Devils and Angels on Horseback
Selection of Olives
Cheese Straws with Mustard Dip
Cocktail Sausage Rolls
Mini Cornish Pasties
¼ of a Scotch egg
Smoked Chicken and Parma Ham Skewers with Lemon Dip
Mini Yorkshire Puddings Stuffed with Roast Beef and Horseradish (best served hot)
Slices of Gold Medal Winning Cold Eating Pie
Mini Roast Potatoes with Crème Fraiche and Chives

Baskets of Pipers Traditional Crisps

Sweet

Mini Brownies
Fruits Dipped in Chocolate
Mini Treacle Tarts
Mini Flapjacks
Mini Millionaires shortbread
Mini Carrot Cake (contains nuts)
Mini Tiffin (contains nuts)
Fruit Bowl

Where possible please allow 7 days for us to prepare your order
Nut based products are produced in our kitchens

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SAMPLE MENUS – FINGER BUFFETS

Sample Menu A for £5.95 per person

Sandwiches – 1 round per person

A selection of Sandwiches of the customer's choice from our menu

Savouries – Three choices from the menu

i.e.; a slice of Prize Winning Pie, Mini Cornish Pasties, Smoked Chicken and Parma Ham Skewers with Lemon Dipping Sauce

Basket of Crisps

Sweet – Two choices from the menu

E.g.; Mini Brownies, Mini Carrot Cake

Sample Menu B for £ 7.25 per person

Sandwiches – 1 round per person

A selection of Sandwiches of the customer's choice from our menu

Savouries – a choice of five from our menu

E.g.; Slice of Prize Winning Pie, Mini Quiche, Sticky Glazed Sausages, Cheese Straws with Mustard Dip, and Marinated Tortellini on skewers

Sweet – a choice of three from our menu

E.g.. Mini Treacle Tarts, Mini Brownies, Fruits Dipped in Chocolate

Sample menu C for £9.25 per person

Sandwiches – 1 ½ rounds per person

A selection of Sandwiches of the customer's choice from our menu

Savouries – a choice of six from our menu

E.g.; Slice of Prize Winning Pie, Mini Quiche, Sticky Glazed Sausages, ¼ of Scotch egg, Smoked Chicken and Parma Ham skewers with lemon dip, Devils and Angels on Horseback.

Sweet – a choice of three from our menu

E.g. Platter of Fruit, Mini Treacle Tarts, Mini Carrot Cake

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Puddings & Homemade Cakes

Don't forget you can cheat and have your favourite pudding made in your own dish

Treacle Tart

Deliciously gooey syrup filling in our hand made short crust pastry base

Banoffee Pie

A buttery ginger biscuit base with layers of toffee, bananas and cream

Tiramisu

Italian trifle, layers of mascarpone custard, coffee liqueur soaked sponges & dark chocolate

Sticky Toffee Pudding

Moist sponge with delicious toffee sauce - everyone's favourite!

Sticky Ginger Pudding

Ginger flavoured sponge with a stem ginger & ginger wine sauce

Sticky Chocolate Fudge Pudding

Rich dark chocolate sponge with an equally rich chocolate fudge sauce

Profiteroles

Choux pastry buns filled with cream accompanied with at choice of sauces chocolate, toffee or coffee

Chocolate Mousse

A rich chocolate mousse made with the finest chocolate –contains raw eggs

Bread & Butter Pudding

A true Bread and Butter Pudding made with lashings of butter, cream & vanilla

Lemon Meringue Pie

A handmade sweet pastry case with a tangy lemon filling topped with fluffy meringue

Rhubarb Meringue Pie (seasonal)

A handmade sweet pastry case with a rhubarb filling with a hint of ginger topped with fluffy meringue

Pavlova with Seasonal Fruit

Pavlova meringue filled with lashings of cream & topped with fresh seasonal fruits

Autumn Pavlova

Pavlova filled with a medley of dried fruits and vanilla cream garnished with grapes, nuts and cape gooseberries.

Tartan Apple

Enriched buttery pastry with caramelised apples

Elliott's Cheesecake

A baked vanilla cheesecake topped with chocolate & toffee sauce garnish with chocolate brownie

Lemon Cheesecake

Baked lemon cheesecake on a biscuit base topped with lemon curd topping.

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Tarte au Chocolate

A rich dark chocolate filling within a handmade sweet pastry case.

Tarte au Citron

A lemon & lime filling within a handmade sweet pastry case finished with a Brulee topping

Tarte au Fruit (seasonal)

Summer berries on a handmade sweet pastry base with mascarpone cream

Pecan Pie

A sweet nutty combination of syrup and pecan nut within a hand made pastry case

Seasonal Fruit Pie

Handmade pastry generously filled with seasonal fruit filling.

Seasonal Fruit Crumble

Seasonal stewed fruits with a crumble topping with the addition of ground almonds to give an extra richness

Fruit Salad

A selection of fresh seasonal and exotic fruits

Elliotts Platter

Attractive platter of mini cakes, fruits and berries

Crème Brulee – please provide your own dishes

A classic dessert, smooth creamy vanilla custard with a brulee sugar topping

Handmade Cakes

Carrot Cake

A moist nutty carrot cake made with mellow yellow oil topped with soft cheese topping

Millionaires Shortbread

This shortbread takes its name from the extravagant ingredients needed to make it. Butter shortbread with toffee filling topped with dark and white chocolate.

Real Chocolate Brownies

What a chocolate brownie should be, dark, rich and fudgie

Flapjacks

Deliciously buttery & soft

Short bread

True all butter short bread

Rich Fruit Cake

Everything a good fruit cake should be rich, moist and alcoholic. We also use this cake as our base for Christmas & Simnel cakes

ELLIOTTS KITCHEN

Cold Canapés for Drinks Parties

All our Canapés are handmade using the finest ingredients and finished to a very high standard, they are ideal for a special occasion
Only available for a minimum of 20 people

Parmesan & Rosemary Shortbread with Sundried Tomatoes & Feta Cheese.
Crostini with Smoked Salmon & Horseradish
Cannelloni Bean & Sage Crostini
Mini Smoked Salmon Sandwiches
Mini Roast Beef & Horseradish Sandwiches
Mini Cucumber Sandwiches
Filo Baskets with Tiger Prawns
Filo Baskets Rare Fillet of Beef & Mustard
Filo Baskets with Quails Eggs and Hollandaise
Filo Baskets with Roasted Peppers and Garlic
Filo Baskets with Smoked Chicken, Black Olives and Pesto
Marinated Tortellini & Sundried Tomato Skewers
Quails Eggs and Celery Salt
Chicken and Palma Ham Skewers with Lemon Dipping Sauce
Prune and Apricot Devils on Horseback
Asparagus with Hollandaise Dip (seasonal)
Cheese Straws with Mustard Dip
Honey and Sesame Glazed Sausages
Olive and Tomato Tap nard Croustades

Sweet Canapes

Mini Chocolate Brownies
Fruits Dipped in Chocolate
Mini Brandy Snaps
Mini Meringue Baskets with Fruit
Heart Shortbread with Strawberries
Mini Chocolate or Coffee Éclairs
Mini Treacle Tarts

For Drinks Party we recommend 8 canapés per person including a selection of 4 – 6 different varieties. Approximate cost 65p per canapé or £5.20 per person

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Ready Meals

All meals available in 4 sizes or by the kilogram in your own dishes
Small = 1 portion Medium = 2/3 portion Large = 4 portion Extra Large = 6 portion

Lasagne

A rich tomato sauce made with local beef mince, layered with lasagne and creamy cheese sauce

Bubble & Squeak Cottage Pie

A tasty layer of local minced beef topped with bubble and squeak mashed potato

Chilli

A traditional chilli con carne made with local beef mince – mildly spiced

Ready to Bake Meat Pies

All our pies are made with the finest local beef and finest quality chicken, slowly cooked in rich gravy, encased in hand made short crust pastry topped with flaky puff pastry.

Varieties available: Steak, Steak & Mushroom, Steak & Kidney, Chicken & Mushroom with Bacon and Mince Beef & Onion

Sizes available – small = 1 portion and Large = 2/4 portion or made in your own dishes

Beef Stew and Dumplings

Succulent pieces of local beef and root vegetables in gravy enriched with wine topped with suet dumplings

Beef Bourguignon

Tender strips of local beef cooked in a red wine and shallot sauce finished with baby mushrooms and lardoons of bacon

Fillet of Beef Stroganoff

Local prime fillet of beef strips cooked in a rich cream, brandy and mushroom sauce.

Individual Beef Wellingtons

Local prime fillet steak on a bed of flat mushrooms and home made pork liver pate wrapped in a parcel of puff pastry.

Pork Apple & Cider Casserole

Tender strips of local pork fillet cooked in a cider sauce and finished with slices of caramelised apple and a splash of cream

Pork and Mustard Stroganoff

Succulent strips of local pork fillet in a cream, mushroom and brandy sauce finished with Dijon and wholegrain mustard- a good alternative to beef stroganoff!

Chicken Pancakes

Homemade Pancakes filled with a creamy chicken filling with spinach, mushrooms and bacon

Chicken Crumble

Tender Pieces of the finest chicken in rich tasty sauce with cream, mango chutney and Worcester sauce

Lemon Tarragon Chicken

Tender pieces of the finest quality chicken breast cooked in a lemon, tarragon, butter and cream sauce

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Chicken Curry

Succulent pieces of quality chicken breast cooked in a coconut cream curry sauce – popular with young and old

Coq au Vin

Portions of chicken breast marinated in a classic red wine sauce, pan fried and gently cooked with shallots & mushrooms.

Spiced Lamb and Apricot Casserole

Pieces of local diced lamb in a rich aromatic spiced sauce finished with plump apricots – mild

Red Sky at Night Sheppard's delight

A classic Sheppard's pie made with local minced lamb topped with creamy red onion mashed potato

All our fish is supplied by Carricks family run fish mongers in Yorkshire, where they hot and cold smoke all their own fish to the highest of standards, we receive a weekly delivery from them.

Individual Fish Cakes

Our handmade fish cakes are made with a delicious combination of smoked and unsmoked fish combined with mashed potatoes and coated with bread crumbs

Smoked Fish Pie

Smoked cod and haddock in a creamy cheese and spinach sauce topped with a mash potato crust

Salmon on Croute

A prime fillet of fresh salmon on a bed of smoked salmon pate and fresh asparagus wrapped in puff pastry

Game Casserole (seasonal)

Mixed game in a rich port and red wine sauce with the addition of cranberries and chestnuts giving this casserole a delicious deep flavour

Duck Breast with Seasonal Fruit Sauces

Gressingham Norfolk duck breasts pan fried with a seasonal fruit sauce. An excellent way to impress your friends at dinner!

Meals Suitable for Vegetarians and Vegetable dishes

Wild & Field Mushrooms Stroganoff

A selection of wild and field mushrooms in a rich cream & brandy sauce

Roasted Vegetable Lasagne

A selection of roasted vegetable with sundried tomatoes layered between lasagne and rich cheese sauce

Vegetable and Bean Chilli

Chilli con carne without the meat, a selection of beans and vegetables in a tomato and chilli sauce

Ready to bake Vegetable Pie

Selection of vegetables in a tasty sauce with a hint of cheese.

Potato Dauphinoise

Slices of potato, garlic and onions baked in a rich cream sauce

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Carrot and Parsnip Puree

Puree of carrots and parsnips enriched with butter

Cauliflower Cheese

Cauliflower topped with a cheese sauce

Braised Red Cabbage

Red cabbage braised with apples, onions, balsamic vinegar and redcurrent jelly

Homemade Soup

Made fresh daily during the winter months

Elliotts Kitchen