



HAMILTON'S

FOR DINING AND EVENTS

HAMILTON'S EVENTS

PHONE: 01932 988076 WWW.HAMILTONSEVENTS.COM

BUFFETS & GRAZING TABLES

An opulent, delicious buffet or grazing table sets the scene for more casual parties and events. Your guests can take their pick from our array of hot and cold, succulent meat, seafood and vegetarian dishes to delight their palate and leave them content. We offer selections of both modern and traditional buffet menus with a variety of cuisines, abundant artisan salads, finished with a decadent dessert buffet. All served on contemporary platters and bowls. Hamilton's provide buffets for a wide variety of private parties, corporate events and weddings including receptions and product launches. All our menu options can be created to make a wonderful grazing table. Many options are available so do let us know and we can create a truly memorable table for your occasion. Why not add a drinks package or a cocktail or two to the event?



BUFFET MENU 1 £19

Your choice of 3 salads
Your choice of 2 hot selection
Soft herb focaccia with butter and pesto
Accompaniments- Chutney, relish, mustard and sauces

BUFFET MENU 2 £21

Your choice of 3 salads
Your choice of 2 hot selection
Soft herb focaccia with butter and pesto
Accompaniments - Chutney, relish, mustards and sauces

BUFFET MENU 3 £25

Your choice of 4 salads (see next page)
Your choice of 2 hot selections (see next page)
Soft herb focaccia with butter and pesto
Continental sliced meat platter – prosciutto, salami, honey smoked ham and chorizo
Accompaniments - Chutney, relish, mustards and sauces

BUFFET MENU 4 £29

Your choice of 4 salads
Your choice of 3 hot selection
Soft herb focaccia with butter and pesto
Continental sliced meat platter – prosciutto, salami, honey smoked ham and chorizo
Antipasto platters with grilled zucchini & capsicum salad
with lemon and mustard vinaigrette, olives,
roasted pumpkin and spinach frittata, house made dips, celery & cucumber shards
Accompaniments - Chutney, relish, mustards and sauces
British selection of cheeses with lavosh, muscatels, fig jam and almonds
Fruit platters – Seasonal sliced fruits with Lemon whipped cream and honey syrup



COLD BUFFET ITEMS

From the farm

Rare roasted beef served with celeriac remoulade (c, m, e)

Lemon & garlic roast chicken, herb mayonnaise. (m, e)

Butchers board of turkey, ham, pork pie, farmhouse terrine served
with pickled onions and onions (g, d, e)

A platter of selected cured continental meats with cheese selection and pickles (d)

Gyros lamb salad with roasted tomato, baked feta, cucumber, radish, baby cos, dill and mint (d)

From the field

Cheddar cheese & caramelised red onion tart. (v, d, e, g)

Roasted peppers stuffed with tomato, olives & basil and goats cheese (v, d)

Crunchy Asian salad with glass noodles, fresh herbs and kaffir lime spiked satay sauce (vg, n)

Crudit  pots with houmous (vg, s)

From the sea

Poached salmon fingers with dill cr me fraiche dressing. (f, d)

Glazed smoked haddock & spinach tarts. (f, d, g, e)

Roasted salmon fillet on a bed of ni oise salad. (f, e)

Smoked fish board with horseradish cream. (f, m, c)

Escabeche of mackerel with pickled cucumber & rye bread. (f, g)



HOT BUFFET ITEMS

From the farm

Slow cooked blade of beef bourguignon served with horseradish dumplings. (sd, m, g, d)

Lancashire hotpot of slow cooked lamb shoulder (c)

Greek oregano & lemon zest pulled pork

Chicken, smoked bacon, mushrooms & leek pie (g, d, c)

South Indian style chicken curry with coconut milk & curry leaves

Lamb tagine with raisins, almonds & black pepper (sd)

Shepherds' pie of Devon down lamb with mustard mash crust. (d, m)

From the field

Gratin of butternut squash & sweet potato with goats cheese. (v, d)

Potato gnocchi sautéed woodland mushrooms & leeks, with truffle oil. (v, d, g, e)

Chargrilled courgette, pepper & aubergine lasagne with basil & ricotta.(v, g, d)

Caramelised butternut pumpkin, sage & porcini mushroom risotto (v, d)

Hot root vegies with baked ricotta, garlic aioli and Italian herbs (v, d)

From the sea

Fisherman's pie topped with crunchy cheddar mash. (f, sf, d)

Pan seared fillet of msc cod with a caper lemon butter sauce. (f, d)

Salmon & crab fishcakes, dill hollandaise. (f, g, d, e)

Marsala spiced cod with pickled carrots & coconut. (f)

Smoked haddock & salmon kedgeree, hens' egg, curry oil. (f, e)

Cod roasted with tomato and coriander sauce (f)



VEGAN

Slow cooked mushroom ragout with crunchy basil pangrattato (vg, g)

Crunchy asian salad with glass noodles, fresh herbs and kaffir

lime spiked satay sauce (vg, p, sy, g)

Thai bright green curry with Asian veg (vg)

Middle eastern veggie tagine with flatbread and sesame spinach salad (vg, sd, g, se)

Spicy plant-based meatballs with slow roasted tomato sauce (vg)

Sesame fried tofu shozu with pickled radish slaw (vg, sy)



SIDES

Creamy mash potato (v, d)

Roast new potatoes with rosemary & garlic (vg)

New potatoes buttered with snipped chives (v, d)

Dauphinoise potato (v, d)

Truffled macaroni cheese (v, g, d)

Cauliflower cheese (v, g, d)

Steamed rice (vg)

Hot root veggies and Italian herb salad (vg)

Seasonal spring greens (vg)

Melange of seasonal vegetables (vg)

Buffet salads selection

Zucchini ribbons, snap peas and mint

Blanched green beans, broccoli & chickpeas with dill vinaigrette

Roasted beetroot, rocket & dukkah

Baby spinach, raspberry & roasted hazelnut

Salad greens with balsamic vinaigrette pearls

Pine nut, penne pasta and tomato salad

Mixed leaf with balsamic vinegar & olive oil

Rice salad with pine nuts & herbs

New potato & chive salad

Tomato & red onion salad, herb oil

Caesar salad with salty anchovies, crunchy croutons, parmesan

Classic niçoise with green beans, potato, tomatoes & black olive

Asian sesame slaw

Chickpea & green bean salad with a tahini dressing

Classic Greek salad with toasted pumpkin seeds

Roasted squash, rocket and quinoa salad with toasted pumpkin seeds

Avocado with glazed pineapple, walnut, apple, celery with balsamic dressing

Heritage tomato with goat cheese salad pesto dressing



Additional Sides

Creamy mash potato

Roast new potatoes with rosemary & garlic

New potatoes buttered with snipped chives

Dauphinoise potato

Truffled macaroni cheese

Cauliflower cheese

Steamed rice

Hot root veggies and Italian herb salad

Seasonal spring greens

Melange of seasonal vegetables



BUFFET SALADS SELECTION

Zucchini ribbons, snap peas and mint (vg)

Blanched green beans, broccoli & chickpeas with dill vinaigrette (vf)

Roasted beetroot, rocket & dukkah (vg)

Baby spinach, raspberry & roasted hazelnut (vg)

Salad greens with balsamic vinaigrette pearls (vg)

Pine nut, penne pasta and tomato salad (vg, g, n)

Mixed leaf with balsamic vinegar & olive oil (vg)

Rice salad with pine nuts & herbs (vg, n)

New potato & chive salad (vg)

Tomato & red onion salad, herb oil (vg)

Caesar salad with salty anchovies, crunchy croutons, parmesan (v, d, f, g, e, m)

Classic niçoise with green beans, potato, tomatoes & black olive (v, e, m)

Asian sesame slaw (vg, sy, g)

Chickpea & green bean salad with a tahini dressing (vg, s)

Classic Greek salad with toasted pumpkin seeds (v, d)

Roasted squash, rocket and quinoa salad with toasted pumpkin seeds (vg, g)

Avocado with glazed pineapple, walnut, apple, celery with balsamic dressing (vg, c, n)

Heritage tomato with goat cheese salad pesto dressing (v, d, n)



SWEET TOOTH DESSERTS

Individual Toasted coconut meringue with strawberries and cream (v, e, d)

Mum's choc mud cake with raspberry sauce and cream (v, g, d, e, sy)

Lemon meringue Eton mess (v, e, d)

Dark chocolate mousse with crushed cinnamon and chocolate shavings (v, sy, d)

Toffee pudding, toffee sauce and cream (v, g, e, d)

Baked vanilla cheesecake with berries. (v, g, e, d)

Berry crumble tart, vanilla cream. (v, g, d)

Chocolate brownie with berry coulis. (v, g, d, e, sy)

Chocolate torte with crème fraiche (v, g, d, e, sy)

Lemon tart with berry compote and crème fraiche (g, e, d)

Vanilla Pannacotta with Vanilla thins and berries (v, g, e, d)

Lemon Posset with Lemon shortbreads (v, g, e, d)

Classic cheeseboard with crackers, fruit chutney & grapes (v, g, e, d, sd, m, c)



Food Allergens

(v) = Vegetarian (vg) =Vegan (d) = Contains Dairy (g) = Contains Gluten (c) = Celery (e) = Eggs (l) = Lupin (sd) = Sulphur Dioxide (m) = Mustard (s) = Sesame (cr) = Crustaceans (n) = Nuts (mo) = Molluscs (p) = Peanuts (f) =fish (sy) =Soy

FOOD ALLERGY NOTICE

If you have a food allergy or a dietary requirement, please inform a member of the hospitality team at Hamilton's Events before placing an order

Grazing tables available on request

Pricing based on minimum numbers of 20 people; surcharges apply for smaller groups. Transport cost, additional equipment fees & surcharges may apply, but vary depending upon locations & circumstances. All pricing will be confirmed upon quotation of your event. Chefs and service staff are quoted separately if required unless otherwise agreed.



EXTRA THOUGHTS TO CONSIDER

We can provide your event with fully trained, professional and friendly event staff to help run things more smoothly.

CHEFS

Chefs are provided at a charge of £22.50 per hour.
Assistant Chefs will be charged at a cost of £16.50 per hour
(Minimum 5 Hours Applies)

BAR AND SERVICE STAFF

Service staff for your event are charged at a cost of £15 per hour, per staff member.
(Minimum 5 Hours Applies)

MIXOLOGIST AND SPECIALIST COCKTAIL BAR PERSON

These highly trained staff are charged at a cost of £25.00
per hour, per staff member.
(Minimum
5 Hours Applies)

EQUIPMENT HIRE

We can provide a quote on all equipment hire for your event e.g. glassware, bars, linen, crockery, furniture required. We work closely with a local Marquee company who we will gladly put you in touch with should you require this service.

BEVERAGES

We can quote on a beverage package, a 'purchase outright' beverage list or you may prefer to supply your own.



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