



Hot Buffet Lunches

- Poached chicken breast in tarragon white wine sauce with pancetta & baby onions, served with roast new potatoes & seasonal greens
 - North African lamb with chilli, ginger, chickpeas & cous cous
 - Steak & ale pie topped with golden pastry, served with roast new potatoes & seasonal greens
 - Classic beef bourguignon with creamy mash & seasonal greens
 - Fish pie made with pollock, haddock, salmon & smoked mackerel, layered with potatoes & topped with herbs and breadcrumbs
 - Ricotta & spinach cannelloni
 - Sweet potato, spinach & chickpea curry with coconut braised rice
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Cold Buffet Lunches

- Smoked trout & crushed new potatoes in a chive mayonnaise
 - Whole dressed salmon
 - Chicken, pine nuts & rocket in coriander vinaigrette
 - Roasted squash & lemon feta cheese in herb cous cous
 - Thick sliced home honey roast ham
 - Roast sirloin of beef
 - Root vegetable wellington
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Bennett & Friends
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Salads & sides

Herbs, greens & quinoa ~ caramelised leek & new potatoes ~ lemon feta & heirloom tomatoes ~ mini salt

baked potatoes, sour cream & chives ~ crunchy slaw ~ raw mixed beetroot with balsamic dressing ~

Baked carrots with cumin & thyme