



HOT BUFFET

Opulent Catering only use locally bred and traceable Higher Welfare Meat. We can also supply Halal and Kosher meat

Prices – Subject to numbers (Minimum 10 people)

Each main Course £11.95 Or. Choose 1 main course and 1 dessert = £14.95

Sides/Salads only £2.75 per person

Prices include hire of heating equipment but do not include hire of plates & cutlery. Please ask for details of our hire prices.

Pork Lovers

Chinese Pork Belly

Slow Roasted Pork Belly Strips cooked in Honey, Cider Vinegar, Five Spice and Light Soy Sauce, Served with Mixed Peppers, Spring Onion, Bok Choy and Sesame Oiled and Seeded Egg Noodles

Posh Sausages and Mash

Cumberland Butchers Sausages served with Leek and Spring Onion Mash Potato, Rich and Delicious Balsamic & Red Onion Gravy

Albondigas

Our Favorite Spanish dish of Pork Meatballs served in a fresh tomato & garlic sauce, served with Fresh Linguini or Tagliatelle Pasta, with a Slice of Parsley & Garlic Bread for Dunking

Lamb Lovers

Haggis, Clapshot & Whisky Sauce

A Scottish Classic - Haggis, Neeps & Tatties our Way. Haggis, Clapshot, which is Mash Potato, Swede and Fresh Chives Mixed Together, Served with Whisky & Pepper Sauce, Topped with Crispy Shallots

Lamb Scouse

Rich and Warm Dish is Similar to Irish Stew, Slow Roasted, Lamb Neck Fillet Chunks Cooked Together with Potatoes, Carrots, Onions and Turnip. Slow Roasted in Beef Stock, Bay Leaves, Thyme & Dark Bitter Ale Sauce

Lamb Rogan Josh

Braised Lamb Chunks Cooked in Tomato Gravy, Based on Onions, Yoghurt, Garlic, Ginger and Aromatic Spices, Such as Cloves, Bay Leaves, Cardamom and Cinnamon. Served With Coriander & Lime White Long Grain Rice

Beef Lovers

Beef Bourguignon

Tender Beef Chunks Cooked in Burgundy Red Wine, Tomato Puree, Smoked Streaky Bacon, Onions, Mushrooms, Garlic, Rosemary, Thyme, Bay Leaves and Cardamom. Served with Roasted Rosemary Baby Potatoes and Honey Roasted Carrots

Chilli Con Carne

Lean Minced Beef Cooked Together with Onions, Celery, Red Peppers, Tomatoes, Garlic, Chilli Powder, Cumin, Paprika, Bay Leaves, Marjoram and Red Kidney Beans. Served with Plain Boiled Long Grain Rice, Soured Cream and Tortilla Chips



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Beef Olives

Thin sliced beef steak stuffed with sausage meat and a sweet onion gravy, a smooth Arran mustard mash potato

Beef Tagliatelle

Tagliatelle Pasta and Lean Minced Beef Cooked Together with Burgundy Red Wine, Tomatoes, Carrots, Onions, Garlic, Worcester Sauce. Topped up with Grated Parmigiano Reggiano

Thai Beef Massaman Curry

Slow Cooked Meltingly Tender Beef Cooked in Massaman Curry Paste with Potatoes, Onions, Lime Leaves, Cinnamon, Tamarind, Fish Sauce, Coconut Cream and Brown Sugar and topped with crunchy peanuts. Served with Jasmine Rice and Fresh Red Chillies

Beef Stir Fry

Strips of Scottish Beef served in an authentic Chinese style sauce with peppers, onions, garlic, pak choi, stem ginger, soy & honey

Chicken Lovers

Thai Green Chicken Curry

Impress Your Friends with This Fragrant and Delicious Creamy Curry. Free Range Chicken Breast Strips Cooked in Coconut Cream Sauce and Infused with Fragrant Thai Spices, Cooked Together with Garlic, Lime Leaves, Lemon Grass, Green Beans, Spinach and New Potatoes. Served with Parsley Boiled Rice

Balmoral Chicken

This Dish is an Absolute Delight. Free Range Chicken Breast Stuffed with Haggis and Wrapped in Streaky Bacon. Cooked in Whisky and Dijon Mustard Cream Sauce. Served with Parsley Boiled Potatoes and Chantenay Carrots

Chicken & Sweet Potato Curry

Perfectly Balanced, Sweet and Spicy, Versatile Curry Dish. Free Range Chicken Breast Strips Cooked Together with Sweet Potato, Red Onion, Spinach, Garlic and Tomatoes in Rogan Josh Curry Sauce. Served with Boiled Fragrant White Rice

Chicken Cacciatore

Italian style "Hunters Stew" consisting of slow cooked chicken breast, prosciutto in a rich herby tomato sauce and served with a smooth mash potato

Chicken Amatriciana

A classic Spanish dish consisting of chicken, chorizo, onions, garlic, fresh tomatoes and finished with cream all served with penne pasta

Chinese Chicken Noodles

Honey & Soy sauce glazed chicken served with egg noodles, peppers & onions to make a very tasty dish

Fish & Seafood

Saffron Fish Pie

A Real Crowd-Pleaser. Smoked & Skinned Haddock Fillet Chunks, Scottish Salmon Fillet Chunks, Peeled Raw King Prawns Cooked Together with Garlic, Shallots, Spinach, Red Chillies, Green Peas in White Wine Parsley & Cream Sauce. Topped with Saffron Creamy Mash Potato and Baked Together with Grated Cheddar Cheese Over the Top

King Prawn Linguine

Fresh king prawns cooked in a white wine, coriander, onions, garlic and lemon sauce and finished with fresh basil- Served with linguine pasta



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Prawn & Salmon Paella

An absolute classic Spanish dish consisting of freshly cooked king prawns, salmon with a deep hit of Saffron and mild chilli kick – A dish that will wow your guests.

Cajun Salmon Fillet Tray-Bake

This is an Exciting Dish. It comes As a Tray-Bake, However You'll be Able to Pick Salmon Fillet You Like the Most. Cajun Spiced Scottish Salmon Fillets Baked Together with Sweet Potato, Cherry Tomatoes, Lemongrass, Onions, Garlic, Ginger, Sesame Oil, Coconut Cream, Lime Leaves, Lime Juice, Balsamic and Soy Sauce. Served with Sautéed Green Beans

Vegetarian

Sweet Potato Dhal Curry

You Can't Go Wrong with Our Sweet, Delicious, Iron-Rich, Low-Fat, Low-Calorie Curry. Our Dhal Curry Cooked with Sweet Potato, Butternut Squash, Red Split Pea Lentils, Spinach, Onion, Garlic, Ginger, Red Chillies, Thai Basil, Spring Onion, Cumin, Turmeric, Sesame Oil, Lime Juice, Cinnamon & Five Spice. Served with Plain Boiled Rice

Vegetable & Kidney Bean Chilli

This Healthy Veggie Chilli Makes for a Satisfying Supper. Quorn Mince Cooked Together with Onion, Garlic, Ginger, Courgettes, Mixed Peppers, Split Pea Lentils, Kidney Beans, Tomato Puree, Plum Tomatoes, Chilli Powder, Red Chillies and Sweetcorn. Served with Jasmine Rice, Sour Cream & Guacamole.

Mediterranean Vegetable Lasagne

A Light but Luscious Veggie Lasagne Will Tickle Your Taste Buds. Aubergine & Courgette Cooked Together With Mixed Peppers, Onions and Garlic in Rich Tomato Sauce. Layered & Oven Baked with Lasagne Pasta Sheets, Béchamel Sauce & Grated Cheddar Cheese.

Served with Parsley & Garlic Bread

Vegan Chickpea & Sweet Potato Stew

A delicious dish consisting of Mediterranean style chick peas, sweet potato, butternut squash, peppers, onions, garlic in a deep tomato sauce and served with crusty bread



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Side Dishes & Salads

Roasted Vegetable Medley

This Colourful Dish has the Perfect Blend of Sweet & Savoury. Roasted Aubergine, Courgette, Onions, Garlic, Carrots, Mixed Peppers, Green Beans Cooked Together with Coriander and Lime Juice.

Classic Potato Salad

This Classic Potato Dish is Hard to Resist. Boiled Baby Potatoes Mixed Together with Shallots, Capers, Cornichons, Mayonnaise, Crème Fraiche, White Wine Vinegar and Handful of Finely Chopped Parsley

Caesar Salad

This is an Ultimate New York Salad with Loads of Goodness. Crisp Gem Lettuce Mixed Together with Anchovies, Eggs, Focaccia Croutons, Parmigiano Reggiano Shavings and Garlicky Caesar Dressing

Roasted Peppers Caprese Salad

This is an Italian Classic Dish with a Little Twist is Perfect For a Hot Summer Day. Roasted Red Peppers Mixed Together with Sweet Plum or Cherry Tomatoes, Mozzarella, Fresh Basil, Olive Oil and Cider Vinegar

South-Western Style Salad

This is an Exciting Main Course Salad, Packed with Interesting Flavours and Textures. Sweet Corn Mixed Together with Kidney Beans, Cherry Tomatoes, Avocado, Red Onions, Spring Onions, Feta Cheese. Tossed with Olive Oil, Lime Juice, Sherry Vinegar, Cumin, Tabasco, Sugar Dressing

Minted Green Bean Salad

Perfect Addition to Any Main Course. Boiled Topped & Tailed Green Beans Mixed Together with Butter, Lemon Juice, Dijon Mustard & Mint

Desserts

Banoffee Tart

Sweet short crust pastry layered with toffee, banana and whipped cream topped with cocoa rich chocolate shavings

Chocolate Fudge Cake

A light moist fudge cake, always a popular choice

Chocolate Brownie

An absolute classic dessert made to be moist in the middle and served with pouring cream

Cheesecake

A traditional Vanilla cheesecake on a biscuit base, served with fruit coulis

Meringue Nests

Individual Meringue nests served with whipped double cream and seasonal fruits

Carrot Cake

Traditional British classic served with pouring cream