

Dr. Bells Catering

Buffet Menu

MINI SALAD POTS £3.10

Falafel with bulgur wheat, amaranth and feta cheese drizzled with mint and cumin yoghurt.

Marinated halloumi with toasted lemon fregola, grilled courgettes and cucumber, sun dried tomato dressing

Seared line caught tuna niçoise salad, with dressed baby potatoes, green beans, olives, and free-range egg.

Layered rainbow salad with red cabbage slaw, herb quinoa, cherry tomatoes, baby gem, roast red peppers and seared chicken, honey mustard dressing.

Roast spiced sweet potato salad with puy lentils and herb dressing and crumbed arran blue cheese.

MINI SLIDERS £2.95

Southern fried chicken burger with shredded slaw and cayenne mayo.

Classic with buccleuch beef patty, tomato relish and gherkins.

Grilled portobello mushroom burger topped with swiss cheese, avocado and relish.

Sriracha chicken and roast red pepper burger with swiss cheese.

Grilled pork and sage burger with clava brie and apple chutney.

SKEWERS £2.70

Grilled chicken marinated in coconut with chilli and lime.

Charred yakatori chicken skewer.

Lamb kofta with mint yoghurt dip.

Twice cooked pork belly cubes glazed with sticky plum and hoisin sauce.

Mint and lemon marinated halloumi with roast red peppers.

Caprese skewer with cherry tomato, bocconcini and basil.

FINGER FOOD £2.50

Sweet potato falafel with chilli dipping sauce.

Crispy vegetable gyoza with plum sauce.

French bread pizza topped with sundried tomato, mozzarella and basil.

Charred bruschetta with whipped goats' cheese, pomegranate and rockette.

Garden vegetable crudities, with rose harissa hummus.

Red chicory filled with arran blue, pear and walnuts, drizzled with honey.