

Cliffs Pavilion Market Stalls



Are you looking for an innovative idea for catering for your guests? Then look no further as our market stalls offer a great alternative to the traditional buffet.

All market stalls are set up and dressed in your function room and the food is served live by our chefs, offering a great interactive experience for your guests.

The Finest Hand Carved Scottish Smoked Salmon
Cured with a blend of the finest grade salt and Demerara sugar.

Buck Wheat Blini, Chilli'n'Chive Sour Cream and Homemade Relishes

Red Thai Curry

Corn fed Chicken Breast marinated with authentic Spices, slow cooked and finished with Limes and Coconut
Fragranced Sticky Rice and Homemade Chutneys

Green Thai Vegetable Curry ✓

Seasonal Vegetables marinated with authentic Spices, slow cooked and finished with Limes and fresh Coconut.
Fragranced Sticky Rice and Homemade Chutneys

Crispy Italian Crostini ✓

Toasted Ciabatta Slices, topped with Sliced Buffalo Mozzarella and Cherry Tomatoes and drizzled with Basil and Balsamic Dressing

Freshly prepared Spanish Tapas

Spanish Beef Tomato and Cucumber, authentic Chorizo Sausage, air dried Serrano Ham, Marinated Olives, Ciabatta and Dipping Oils

Prawns Hong Kong Style

Chinese style stir fried King Prawns with Sweet Chilli Sauce, Egg Noodles and fresh Chinese stir-fried Vegetables

Chinese Mini Barbeque

Char-grilled Baby Spare Ribs in Hoi Sin Sauce and Spicy Barbequed Chicken Fillets with Szechwan Pepper Glace, Egg-fried Rice

From the Vegetable Garden ✓

Colourful Seasonal Vegetable Crudités with a variety of unusual Dips

Pasta bowl alla Toscana ✓

Freshly cooked Goat's Cheese, Mozzarella, Sun-dried Tomato and Black Olive Panzotti, Pesto Sauce and Garlic Ciabatta

L' Omelette Soufflé

Freshly prepared Pancakes filled with a range of Fruity Fillings or just plain with Lemon and Sugar

***£16.50 pp** plus VAT based on three market stalls.

Available for a minimum of 50 guests. Extra Stalls can be made available and a price will be quoted at the time of enquiry dependent on the food offer chosen and the number of guests you wish to cater for.