

# Fork Buffet

H O T

**Served Hot – Choice of 3 from the following items**

Greek Lamb Casserole with Feta and Kalamata Olives (GF)

Chicken Parmigiana

Shredded Ham Hock, Pea and Asparagus Pasta with

Homemade Basil and Mint Pesto

Beef and Broccoli Rice Noodle Stir-fry with Honey, Soy and

Ginger Dressing (DF)

Traditional Shepherd's Pie with Parmesan Mash Potato

Topping (GF)

Roasted Mustard Crusted Sirloin of Beef (GF)(DF)

Coq au Vin with Glazed Button Onions and Mushrooms and

Smoked Bacon (GF)(DF)

Malaysian King Prawn and Pineapple Curry (GF)(DF)

Smoked Mackerel, New Potato and Kale Hash with  
Horseradish Cream (GF)

Gnocchi with Roasted Butternut Squash and Goats Cheese  
with Hazelnut, Sage and Garlic Sauce (V)(N)

Spicy Leek and White Bean Stew (V)(VG)(GF)(DF)

Spinach, Sweet Potato and Lentil Dahl (V)(VG)(GF)(DF)

Mexican Chilli Bean Burritos (V)

**Plus a choice of 3 from the following items**

New Potatoes with Herb Butter (V)(GF)

Baskets of Crusty Bread (V)(DF)(VG)

Panache of Seasonal Vegetables (V)(GF)(DF)(VG)

Spicy Potato Wedges (GF)(V)(DF)(VG)

Roasted Summer Vegetables Drizzled in Olive Oil and  
Balsamic Vinegar (V)(VG)(DF)(GF)

Corn on the Cob with Lime, Chilli and Coriander Butter  
(V)(GF)

Crushed New Potatoes (VG)(V)(DF)(GF)

Lemon and Coriander Cous Cous (DF)(V)(VG)

Fragrant Rice (VG)(V)(GF)(DF)

Garlic and Herb Roasted Parmentier Potatoes (V)(GF)

Garlic Baguette Slides (V)

## S A L A D S

Char Grilled Cauliflower and Roasted Plum Tomato Salad  
with Wholegrain Mustard Dressing (V)(VG)(DF)(GF)

Garden Salad with Pink Peppercorn Dressing (GF)(V)(VG)(DF)

Italian Panzanella Salad with Tomatoes, Onions, Cucumber

and Basil (V)(DF)(VG)

Summer Squash Salad with Roasted Pepper and Courgettes

(V)(VG)(GF)

Tabbouleh Salad with Feta, Beetroot, Pomegranate, Walnut

and Herbs (N)(V)

## D E S S E R T S

**A Choice of 3 from the following item – all served with  
Cream**

Summer Berry Trifle

Griddled Peach and Mascarpone Merengues (GF)

Homemade Summer Pudding with Creme Fraiche

Rhubarb and Custard Bread and Butter Pudding

Strawberry and Pistachio Cake with Chantilly Cream (N)

Lemon Curd Cheesecake

Traditional Bakewell Tart with Cheery Compote and Creme  
Anglaise (N)

Fresh Fruit Skewers with Honey Yoghurt (GF)

Chocolate, Peanut, Salted Caramel Torte (N)

**£23.00 per head**

**Waiting Staff Service charge is £13.00 per hour (minimum  
4 hours)**

**All prices are subject to VAT at 20%**