



Fork buffet menus

2017 / 18



Main courses

Fork buffet selection

Select 3 options from the lists below (including a vegetarian), 1 x salad or sides & 1 x dessert options - £35.00

Select 5 options from the lists below (including a vegetarian), 2 x salad or sides & 2 x dessert options - £45.00

Includes labour for up to 4 hour event, a selection of artisan breads and tea, coffee & petit fours

Pricing based on a minimum of 80 guests

Cold buffet options served with salad options (all can be made gluten free)

- Chargrilled lemon & herb chicken with a caper dressing
- Pressed ham hock terrine with house made piccalilli & soda bread
- Salted pork rillettes served with tomato chutney and grilled crostini
- Honey glazed roast gammon served with a honey & mustard dressing
- Peri-peri spiced salmon fillets served with feta cheese & cucumber
- Grilled tiger prawn's served in a harissa style dressing with sesame noodles
- Crab & avocado tian with sweet chilli sauce
- Smoked salmon with crème fraiche served on a lemon and watercress salad

Hot buffet options served with hot sides or salads all can be made gluten free

- Pan fried chicken supreme served in a spinach, mushroom & truffle sauce
- Slow cooked braised beef in a red wine reduction served with caramelized parsnips & carrots
- Harissa spiced roast lamb served on an aubergine & coriander couscous with a fresh yoghurt drizzle
- Suffolk pork & Bramley apple pie with onions, leeks and celery seasoned with fresh thyme,
- Roasted cod with curly kale in a mornay sauce
- Pan fried sea bass served with salsa verde
- Fragrant red thai curry with tiger prawns and pak choi served on steamed rice
- Teriyaki & sesame salmon fillets served on a bed of stir fry vegetables

Vegetarian options

- Roasted butternut squash wellington served with a watercress sauce on a bed of seasonal vegetables
- Spiced chickpea falafels served on an onion, red pepper and tomato salad with a tahini dressing (served cold)
- Potato, red onion & bell pepper tortilla with a charred red pepper sauce (served hot) (GF)
- Goats cheese, bell pepper & tomato tart, with a pesto and pine nuts drizzle (served hot)



Salads & sides

Salads

Seasonal mixed leaves with a French vinaigrette

- Classic potato salad with a seasonal twist
- Roasted and served warm butternut squash with feta and coriander
- Red cabbage coleslaw
- Waldorf salad
- Cous cous with olive oil and coriander
- Greek salad with fresh feta cheese and oregano
- Caprese salad layers of fresh mozzarella, vine tomatoes & basil leaves
- Char grilled vegetables stirred through quinoa
- Baby gem lettuce with a Caesar dressing and garlic & herb croutons

Hot Sides

- Duck fat roasted potatoes
- Dauphinoise potatoes
- Pommé puree
- Seasonal vegetable selection
- Triple cooked chips
- Steamed fragrant rice
- Stir fried vegetables

Desserts

- Orange and bitter chocolate tart
- Mini lemon meringue pies
- Pear & Almond frangipane tart
- Passion fruit cheesecake
- Chocolate Ganache torte
- Banoffi flan
- Tart au citron
- Blackberry & white chocolate mousse pots (GF)
- Lemon drizzle cake with poppy seeds
- Fresh fruit salad (GF)
- Red velvet cake
- Cupcake selection tray
- Hazelnut cake with a coffee cream
- Selection of mini tarts