

## Cold Fork Buffets

### How it works!

- 1) Choose the menu option
  - 2) Select the dishes as per the option
  - 3) Tell us your selection and we will send you an invoice to confirm your selection
- Other Menu options are available. We can also tailor make you a bespoke menu.

### Option 1

- 1 Main option
- 1 option from Sides group 1
- 1 option from Sides group 2
- Freshly baked bakers basket and butter
- 1 dessert
- Served with cream
- £15.00 per person

### Option 2

- 2 Main options
- 2 options from Sides group 1
- 1 option from Sides group 2
- Freshly baked bakers basket and butter
- 1 dessert
- Served with cream
- £17.50 per person

### Option 3

- 3 Main options
- 2 options from Sides group 1
- 2 options from Sides group 2
- Freshly baked bakers basket and butter
- 2 desserts
- Served with cream
- £21.00 per person

### MAINS

- Galantine of chicken with pistachio and smoked  
bacon stuffing
- Beef wellington with wild mushroom duxelle  
served with horseradish cream
- Sweet baked gammon served with home cooked  
spicy apple chutney
- Poached salmon fillet with anchovy and chive  
butter
- Duck and pork terrine
- (V) Broccoli and stilton quiche
- (V) Tomato tarte tatin

*All Prices are exclusive of VAT.*

*A low number surcharge may apply.*

## **SIDES**

### Group 1

New potato salad with red onion and chives  
Spiced cous cous with spring onion  
Soft bulgur wheat with tomato, cucumber, onion,  
parsley and mint  
Roast tomato, garlic and thyme pasta salad

### Group 2

Wholegrain mustard coleslaw  
Mixed leaf salad with pepper, tomato and  
cucumber  
Greek Salad with feta, tomato, red onion, rocket  
and olives  
Seasonal tomatoes with mozzarella and basil  
Mixed green bean salad with garlic and parsley

## **DESSERTS**

Baked Vanilla cheesecake with passion fruit coulis  
Seasonal Eton mess  
Apple Tartlets  
Banoffee pie with biscuit base  
Cream filled profiteroles with chocolate sauce  
Lemon Meringue Pie  
Lemon posset  
Chocolate truffle tartlets  
Pecan pie