

Hot Fork Buffets

Great for a main meal without being too formal.

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 custard* or cream

Tea, coffee and mints

£14.80 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 custard* or cream

Tea, coffee and mints

£16.50 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 custard* or cream

Tea, coffee and mints

£20.70 per person

MAINS

Beef Lasagne with buffalo mozzarella and cherry tomatoes with Italian herbs

Honey and mustard glazed butterflied chicken breast

Moroccan slow cooked Lamb with chick peas and fresh coriander

Seafood pie with chive mash

Baked salmon fillet with dill and parsley cream sauce

(V) Mixed nut wellington with caramelised onion

(V) Sweet potato, Aubergine and spinach cassoulet

SIDES

Group 1

New potatoes with rosemary and garlic

Braised rice

Dauphinoise potatoes

Spiced cous cous with spring onion

Group 2

Roasted carrot, parsnip and swede

Mediterranean vegetables

Cauliflower and broccoli cheese

Mixed leaf salad with pepper, tomato and cucumber

Greek Salad with feta, tomato, red onion, rocket and olives

DESSERTS

Sticky toffee pudding with toffee sauce*

Jam roly poly*

Apple and mixed berry crumble*

Baked Vanilla cheesecake with passion fruit coulis

Raspberry meringue roulade

Brioche bread and butter pudding*

French apple flan*

Lemon citrus tart

Vegetarian, Gluten free and other dietary requirements are available on request prior to event.