

Buffet lunches

(min. order 20 guests)

Fork Buffets - £34.95pp

Our chefs will present you with a selection of 1 meat, 1 fish, 1 vegetarian and 1 dessert option using seasonal favourites where possible. The buffet's is also served with 2 seasonal chef's choice sides/salads, artisan breads and salad dressings

Vegetarian

Apricot harissa glazed aubergine, cracked freekeh, tahini and coconut dressing, (ve)
Silken tofu, crispy fried shallot, coriander and chilli 'beyond meat' mince, mapu tofu (ve)
Smoked cauliflower and sundried tomato risotto

Meat

Asian spiced Old Spot pork belly, kimchi greens, sweet soy glaze
Butternut squash and potato gnocchi, Cobble Lane Nduja, parsley oil
Cornfed chicken croquette, creamed leeks, white wine reduction and chive

Fish

Roasted hake, tomatoes, samphire, wild rocket.
Grilled mackerel, new potatoes, sauce gribiche, fried capers.
Cajun roasted salmon, savoy cabbage, parmantier potatoes, lime crème fraiche

Hot sides

Tender stem, peas and mangetout medley
Rosemary and garlic roasted new potatoes
Heritage roasted carrots, parsley and spring onions

Salads

Mixed seasonal leaves
Mixed tomato, cucumber, red onion & mint
Roast cauliflower and chilli dressing
Fennel, broad bean salad with shaved
Pecorino and pine nuts

Desserts

Cornish salted dark Chocolate brownie.
British apple & almond tart, vanilla diplomat
Tonka bean panna cotta, coffee, white chocolate
Amalfi lemon drizzle Choux bun, raspberries

