

# FORK BUFFETS

Our chefs will present you with a selection of two main, one of which will be a vegetarian option, a mix of three salads/sides and one dessert using seasonal favourites where possible. However, if you would like to hand-pick your menu please advise your coordinator. Below are some examples of our typical menus:

## **HOT FORK BUFFET** (min. order 20 people)     **£26.50**

### **Hot meat**

Pressed belly of pork with honey and soy & asian greens

Rolled duck ballotine, sautéed diced potatoes, & tarragon hollandaise

Slow cooked venison, roast carrots, watercress and winter berry jus

### **Hot fish**

Loch Duart salmon, filo parcels with tomato & spinach fondue

Mussels and cod coconut & tamarind curry

Pan-fried market fish, potato purée, vine tomato, cream leek & truffle sauce

### **Hot vegetarian**

Warm fregola, roasted winter root vegetable pie with creamed mash

Wild mushroom stroganoff with truffle and fragrant rice

Gnocchi, winter vegetables and slow roast vine cherry tomatoes

## **COLD FORK BUFFET** (min. order 20 people)     **£23.50**

### **Cold meat**

Pressed Guineafowl and tarragon terrine, onion chutney and brioche toast

Jerk rubbed sirloin of beef, rice pea cake and fried plantain

Slow cooked ham hock salad with honey mustard dressing

### **Cold fish**

Platter of smoked fish, escabeche of vegetables and tortillas

Bruschetta of flaked crayfish, heritage tomatoes and gremolata

Classic tuna Niçoise

### **Cold vegetarian**

Piedmont peppers, feta and fennel

Flatbread hummous and vegetables with charred bread

Caramelised onion and mature cheddar quiche, gooseberry relish

**Kindly note that all prices quoted are per person and are exclusive of VAT**

# FORK BUFFETS

Salads, hot sides and dessert items for the hot or cold buffets

## Salads

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

## Hot side dishes

Roast new potatoes Lyonnaise style  
Buttered winter vegetables  
Braised pilaf rice  
Asparagus, peas and purple kale

## Desserts

Mini chocolate tarts  
Raspberry ripple eclairs  
Caramelized apricot crumble cake, vanilla  
crème anglaise  
Sticky toffee pudding and toffee sauce



**Kindly note that all prices quoted are per person and are exclusive of VAT**