

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 Guinea fowl 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

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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



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