

FINGER BUFFET

Please choose three items for £14.50
or four items for £17.50

Selection of Sandwiches and Wraps on Different Breads
Mini Yorkshire Puddings filled with Roast Beef and Horseradish
Sandman Beef Slider with Smoked Cheese and Tomato Relish
Chicken Yakitori Skewers
Harissa Halloumi and Cherry Tomato Skewers^(V)
Glazed Chicken Drumsticks
Charcuterie Platter
Mini Pork Pies
Candied Salmon and Cucumber Skewers
Lamb Kofta Kebabs with a Tzatziki Dipping Sauce
Roasted Tomato and Pesto Bruschetta^(V)
Mini Handmade Quiches^(V)
Chorizo Frittata Bites with Chilli Jam
Chilli Cheese filled Potato Boats
Grilled Vegetable and Olive Skewer^(VE)
Whipped Avocado and Fig Crostini^(VE)

Mini Cheesecake Selection^(V)
Mini Sticky Toffee Pudding Bites topped with Butterscotch Icing^(V)

Additional items can be added for £4 per item

Menu subject to change. Dietary requirements can be catered for, subject to notice

FORK BUFFET MENU

£29.95 Per Person

Includes Still or Sparkling Water

Please choose any two main dishes and any three side dishes

One dessert can be added for £4.95 per person. Additional dishes can be added for a supplement

Tea & Coffee can be added for £2.50 per person

HOT FORK BUFFET

Spicy Beef Chilli with Peppers and Red Kidney Beans
Authentic Butter Chicken Curry
Traditional Beef Lasagne
Asian Style Egg Noodle Vegetable Stir-Fry with Chilli Jam^(v)
Wild Mushroom Stroganoff^(v)
Tagine of Lamb with Tomato, Apricots and Sweet Raisins
Traditional Steak and Ale Pie
Tandoori Chicken
Red Lentil Curry^(v)
Seared Cumberland Sausage with Onion and Thyme Gravy
Gnocchi tossed with Spicy Arrabiata Sauce^(v/ve)
Penne Pasta tossed in a Fresh Tomato and Basil Sauce^(v/ve)

HOT SIDE DISHES

Rock Salt and Rosemary Roasted Potato Wedges^(v/ve)
Creamy Mash^(v)
Turmeric Jasmine Rice^(v)
Chunky Chargrilled Vegetable Medley with Basil Oil^(v/ve)
Baby Potatoes with Garlic Butter^(v/ve)
Herby Steamed Rice^(v/ve)
Spicy House Fries^(v)
Egg Noodles with Garlic and Soy Sauce^(v)
Traditional Roasted Potatoes^(v/ve)
Garlic Bread^(v/ve)
Poppadum and Naan Bread^(v)

COLD FORK BUFFET

Fresh Salmon and Asparagus Quiche
Broccoli and Stilton Quiche^(v)
Antipasti Platter - Chorizo, Parma Ham, Serrano Ham, olives
Coronation Chicken - sliced Chicken Breast in a Light Curried Mayonnaise
Pork Pies with Apple Chutney
Halloumi and Harissa Spiced Couscous Salad^(v)
Poached Fillet of Salmon with Lime and Dill Mayonnaise, served cold
Chicken and Pesto Pasta Salad
Platter of Terrines with Caramelised Onion Chutney and Lightly Toasted Country Breads
Vegan Sausage Roll^(v/ve)

COLD SIDE DISHES

Mixed Salad Leaves^(v/ve)
Red Cabbage Slaw^(v)
Potato Salad^(v)
Cherry Tomato, Mozzarella and Basil Salad dressed with Balsamic^(v)
Moroccan Couscous^(v/ve)
Pasta Salad dressed with Olives and Basil^(v/ve)
Rice Salad with Peppers, Cucumber and Spring Onion^(v/ve)
Thai Style Spicy Noodle Salad^(v)
Caesar Salad^(v)
Rocket, Parmesan Salad with a Balsamic dressing
Traditional Greek Salad^(v)

FORK BUFFET DESSERTS

Eton Mess
Passion Fruit Tart with Clotted Cream
Rich Chocolate Tart with Strawberry Coulis
Platter of Freshly Cut Fruits and Berries with Mint Syrup
New York Style Cheesecake
Sandman Sticky Toffee Pudding with Butterscotch Sauce
Tarte au Citron with a Raspberry Coulis

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