

FORK BUFFET MENUS

COLD FORK BUFFET MAIN COURSE

Sliced Chicken Tikka Breast (GF/DF)

Coronation Chicken (GF/DF)

Sliced Honey Roasted Wiltshire Ham (GF/DF)

Feta, Squash and Pumpkin Seed Tart (GFA/DFA/VE)

Tuna and Sweetcorn Pasta (GFA/DF/VE)

Oriental Flaked Salmon (GF/DF)
with Spring Onions, Sliced Peppers and Sesame Seeds

Sweet Potato and Chickpea Falafels (GF/DF/VA/VE)
with Tahini Dressing

Traditional Quiche Lorraine (GFA)

Grilled Halloumi (GF/DFA/VA/VE)
with Mixed Vegetables

Grilled Feta Salad (GF/DFA/VA/VE)

HOT FORK BUFFET MAIN COURSE

Beef Chilli (GF/DF)
served with Steamed Rice and Nachos

Beef Lasagne (GFA)
served with Salad Leaves and Garlic Bread

Chicken Curry (GF/DF)
served with Basmati Rice and Naan Bread

Individual Homemade Fish Pie topped with Creamy Mashed Potatoes
served with Seasonal Vegetables (GF/DFA)

Three Bean Chilli (GF/DF/VA/VE)
served with Steamed Rice and Nachos

Vegetarian Tagine (GF/DF/VA/VE)
served with Herbed Cous Cous

COLD FORK BUFFET SALADS

Tomato and Cucumber Salad (GF/DF/VA/VE)

Vegetable Coleslaw (GF/DF/VE)

Celeriac and Apple Coleslaw (GF/DF/VA/VE)

Homemade Potato Salad (GF/DF/VE)

Mixed Leaf Salad (GF/DF/VA/VE)

Hot New Potatoes (GF/DF/VA/VE)

Tomato and Basil Salad (GF/DF/VA/VE)

Grated Carrot and Beetroot (GF/DF/VA/VE)
with Balsamic Vinaigrette Dressing

Herb Roasted Butternut Squash (GF/DFA/VA/VE)
with Feta and Pumpkin Seeds

Roasted Mediterranean Vegetables (GF/DF/VA/VE)
with Balsamic Dressing

£30.00 per person

3 main courses (to include vegetarian option)
4 salad choices and 2 desserts

DESSERT

Mixed Berry Pavlova (GF/DFA/VE)

Fresh Fruit Salad (GF/DF/VA/VE)
with Pouring Cream

Zesty Lemon Tart (GFA/VE)
with Chantilly Cream

Warm Chocolate Brownie (GFA/DFA/VA/VE)
with Belgian Chocolate Sauce and Vanilla Ice Cream

Sticky Toffee Pudding (GFA/DFA/VA/VE)
with Caramel Sauce and Vanilla Ice Cream

St. Clements Posset topped with a Strawberry Compote (GFA/VE)
served with Homemade Shortbread

Selection of Cheese and Biscuits (GFA/VE)

£30.00 per person

3 main courses (to include vegetarian option)
and 2 desserts

Tea and Coffee with Homemade Chocolates Included

These menus are suitable for parties with 20 guests or more.
We can cater for parties of less than 20 guests.
Please contact us to discuss your requirements.