

FORK BUFFET MENUS

*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.*

COLD FORK BUFFET MAIN COURSE

Sliced Garlic and Herb Chicken Breast
Coronation Chicken
Sliced Honey Roasted Wiltshire Ham
Spinach, Feta, Squash and Pumpkin Seed Tart
Mediterranean Tuna Pasta Salad
Oriental Flaked Salmon
with Spring Onions, Sliced Peppers and Sesame Seeds
Creamy Cajun Chicken and Chorizo Pasta
Falafels with Tahini Dressing
Mediterranean Vegetable Tart

HOT FORK BUFFET MAIN COURSE

Beef Chilli
served with Basmati Rice and Nachos
Beef Lasagne
served with Salad Leaves and Garlic Bread
Chicken Curry
served with Basmati Rice and Naan Bread
Fruity Lamb Tagine
served with Herb Cous Cous
Creamy Seafood Bake (Cod/Salmon/Haddock/Prawns)
served with Buttered New Potatoes and Green Beans
Mushroom Stroganoff
served with Basmati Rice
Chickpea and Sweet Potato Curry
served with Rice and Naan Bread
Vegetarian Lasagne Al Forno
with Salad Leaves and Garlic Bread

COLD FORK BUFFET SALADS

Tomato and Cucumber Salad
Vegetable Coleslaw
Celeriac and Apple Coleslaw
Homemade Potato Salad
Grilled Halloumi and Vegetable Salad
Indian Roast Broccoli and Chickpea Salad
Grated Carrot and Beetroot with Balsamic Vinaigrette Dressing
Lebanese Roast Cauliflower with Tahini Dressing
Herb Roasted Butternut Squash with Feta and Pumpkin Seeds
Mixed Leaf Salad
Hot New Potatoes
Italian Pasta
Quinoa Taboleh

£27.50 per person

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

DESSERT

Cheesecake of your choice
Warm Chocolate Brownie
with Belgian Chocolate Sauce and Vanilla Ice Cream
Chocolate Mousse Crunch
Lemon Posset
with Raspberry Coulis and Homemade Shortbread
Fresh Strawberry Cheesecake
Fresh Fruit Salad
with Pouring Cream
Selection of Cheese and Biscuits

£27.50 per person

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

Tea and Coffee with Homemade Chocolates Included