FORK BUFFET MENUS

COLD FORK BUFFET MAIN COURSE

Savoury Pastries with Fillings of

Garlic & Herb Mushrooms or Cheese & Ham

Cajun Chicken

Sliced Sirloin of Beef

Oriental Duck Noodles

Falafels with Tahini Dressing

Sliced Honey Roasted Wiltshire Ham

Coronation Chicken with Apricots

Samon and Dill Quiche

HOT FORK BUFFET MAIN COURSE

Beef Chilli

Served with Rice and Nachos

Chicken Curry

Served with Basmati Rice and Naan Bread

Salmon en Croute

Served with Gratin Potatoes and Greens

Beef Stroganoff

served with Rice

Fruity Lamb Tagine

served with Herb Cous Cous

Mushroom, Spinach and Leek Wellington

Served with Roast Potatoes and Seasonal Vegetables

Chickpea and Sweet Potato Curry

Served with Rice and Naan Bread

Honey Roasted Gammon

Served with Buttered New Potatoes and Seasonal Vegetables

COLD FORK BUFFET SALADS

Classic Caesar Salad

Hot New Potatoes

Homemade Potato Salad

Italian Pasta

(Pesto, Dry Tomato, Mozzarella and Fresh Basil)

Tomato and Cucumber Salad

Green Salad with Dressing

Grilled Halloumi and Vegetable Salad

Mixed Bean Salad

Vegetable Coleslaw

Moroccan Cous Cous

with Sweet Potato and Olives

£21.50 per person (2 main courses, 5 salad choices and 2 desserts)

Any additional mains £3.50 each Any additional desserts £2.50 each

HOT AND COLD FORK BUFFET DESSERTS

Blueberry Swirl Cheesecake

with Cream

Warm Chocolate Brownie

with Belgian Chocolate Sauce and Vanilla Ice Cream

White Chocolate Bread and Butter Pudding

with Custard

Sticky Toffee Pudding

with Caramel Sauce and Vanilla Ice Cream

Lemon Posset

with Raspberry Coulis and Homemade Shortbread

Homemade Apple Pie

with Custard

Fresh Fruit Salad

With Pouring Cream

Selection of Local Cheese and Biscuits

£21.50 per person (2 choices from main and desserts)

EZ1.50 per person (2 choices from main and desserts)

Any additional mains £5.50 each Any additional desserts £3.50 each
A Cheese course can be added for £2.50 per head

Tea and Coffee with Petit Fours £2.50 per person