## COLD FORK BUFFET MAIN COURSE

Sliced Garlic and Herb Chicken Breast<br>Coronation Chicken with Apricots<br>Sliced Honey Roasted Wiltshire Ham<br>Quiche Lorraine<br>Mediterranean Tuna Pasta Salad<br>Oriental Flaked Salmon<br>with Spring Onions, Sliced Peppers and Sesame Seeds<br>Spinach, Feta, Squash and Pumpkin Seed Quiche<br>Falafels with Tahini Dressing

## 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 Potates and Green Beans
Goan Seafood Curry
served with Rice and Naan Bread
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
Mixed Leaf Salad
Vegetable Coleslaw
Spiralised Courgette with Pesto
Homemade Potato Salad
Grilled Halloumi and Vegetable Salad Indian Roast Broccoli and Chickpea Salad
Mexican Mixed Bean and Tomato Salsa Salad
Lebanese Roast Cauliflower with Tahini Dressing
Herb Roasted Butternut Squash with Feta and Pine Nuts

## $£ 25.00$ per person <br> 3 main courses (to include vegetarian option) <br> 4 salad choices and 2 desserts

## DESSERT

Cheesecake of your choice
Warm Chocolate Brownie
with Belgian Chocolate Sauce and Vanilla Ice Cream
Chocolate Profiteroles
Lemon Posset
with Raspberry Coulis and Homemade Shortbread

## Zesty Lemon Pavlova

topped with Toasted Almonds
Fresh Fruit Salad
with Pouring Cream
Selection of Cheese and Biscuits

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## Tea and Coffee with Homemade Chocolates Included


[^0]:    £25.00 per person
    3 main courses (to include vegetarian option)
    and 2 desserts

