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# FORK BUFFET MENUS

All of our Fork Buffet Menus include Room Hire

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## COLD FORK BUFFET MAIN COURSE

Sliced Cajun Chicken Breast  
Coronation Chicken with Apricots  
Sliced Honey Roasted Wiltshire Ham  
Salmon and Dill Quiche  
Mediterranean Tuna Pasta Salad  
Cheddar and Red Onion Quiche  
Falafels with Tahini Dressing

*This menu is 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.**

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## HOT FORK BUFFET MAIN COURSE

**Beef Chilli**  
served with Basmati Rice and Nachos  
**Beef Goulash**  
served with Basmati Rice  
**Chicken Curry**  
served with Basmati Rice and Naan Bread  
**Chicken and Chorizo Paella**  
**Fruity Lamb Tagine**  
served with Herb Cous Cous  
**Thai Salmon and Prawn Curry**  
served with Rice and Naan Bread  
**Poached Salmon in a White Wine Cream Sauce**  
served with Buttered New Potatoes and Seasonal Vegetables  
**Chickpea and Sweet Potato Curry**  
served with Rice and Naan Bread

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## COLD FORK BUFFET SALADS

Tomato and Cucumber Salad	Mixed Leaf Salad
Vegetable Coleslaw	Hot New Potatoes
Spiralised Courgette with Pesto	Italian Pasta
Homemade Potato Salad	Quinoa Taboleh
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	

### £22.50 per person

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

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## DESSERT

**Honeycombe Cheesecake**  
**Warm Chocolate Brownie**  
with Belgian Chocolate Sauce and Vanilla Ice Cream  
**Sticky Toffee Pudding**  
with Caramel Sauce and Vanilla Ice Cream  
**Lemon Posset**  
with Raspberry Coulis and Homemade Shortbread  
**Apricot and Almond Frangipane Tart**  
with Chantilly Cream  
**Fresh Fruit Salad**  
with Pouring Cream  
**Selection of Local Cheese and Biscuits**

### £22.50 per person

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

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**Tea and Coffee with Homemade Chocolates**  
**£3.00 per person**