

# FORK BUFFETS

Our chefs will present you with a selection of two main, one of which will be a vegetarian option, a mix of three salads/sides and one dessert using seasonal favourites where possible. However, if you would like to hand-pick your menu please advise your coordinator. Below are some examples of our typical menus:

## **HOT FORK BUFFET** (min. order 20 people)     **£26.50**

### **Hot meat**

Breaded pulled lamb shoulder, truffle mixed bean, chive and parsley liquor  
Rolled chicken ballotine, sautéed diced potatoes and tarragon hollandaise  
Slow cooked shin of beef, roast carrots, watercress and peppercorn sauce

### **Hot fish**

Loch Duart salmon, pine nut and rocket pesto with avocado purée  
Mussels and cod coconut & tamarind curry  
Herb crusted market fish, minted new potatoes and chive cream sauce

### **Hot vegetarian**

Warm fregola salad, spiced cauliflower, saffron and olive dressing  
Charred courgettes, cauliflowers, gruyère sauce, toasted almonds and golden raisins  
Gnocchi, summer vegetables and slow roast vine cherry tomatoes

## **COLD FORK BUFFET** (min. order 20 people)     **£23.50**

### **Cold meat**

Pressed corn-fed chicken and tarragon terrine, onion chutney and brioche toast  
Jerk rubbed sirloin of beef, rice pea cake and fried plantain  
Slow cooked ham hock salad, honey mustard and dressing

### **Cold fish**

Platter of smoked fish, escabeche of vegetables and tortillas  
Bruschetta of flaked crayfish, heritage tomatoes and gremolata  
Classic tuna Niçoise

### **Cold vegetarian**

Piedmont peppers, feta and fennel  
Flatbread hummous and vegetables with charred bread  
Caramelised onion and mature cheddar quiche, gooseberry relish

**Kindly note that all prices quoted are per person and are exclusive of VAT**

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Salads, hot sides and dessert items for the hot or cold buffets

## Salads

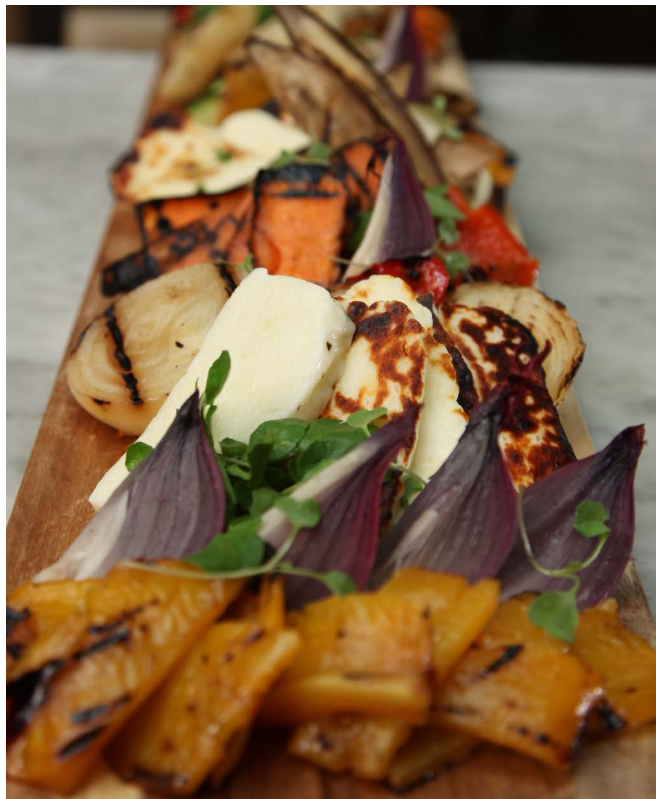
Mixed seasonal leaves  
Mixed tomato, cucumber, red onion & mint  
Roast cauliflower & chilli dressing  
Fennel, broad bean salad with  
shaved Pecorino and pine nuts

## Hot side dishes

Roast new potatoes Lyonnaise style  
Buttered winter vegetables  
Braised pilaf rice  
Asparagus, peas and purple kale

## Desserts

Mini chocolate tarts  
Raspberry ripple eclairs  
Caramelized apricot crumble cake, vanilla  
crème anglaise  
Sticky toffee pudding and toffee sauce



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