



Hot and cold fork buffets min. number of 20 people

All prices are exclusive of VAT

Our chefs will present you with two main selections, 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

£26.50

HOT MEAT

Slow braised lamb shank, butter bean, tomato & parsley broth

Supreme of corn-fed chicken, thyme roast new potatoes, tarragon cream jus.

Rare roast beef, wasabi crème, watercress, honeyed chantenay and rosemary carrots, pearl onions

HOT FISH

Supreme of Loch Durat salmon, pine nut & parmesan pesto

King prawn & salmon coconut & tamarind curry,

Pan roast fillet of sea bass, fennel,

HOT VEGETARIAN

Warm Fregola salad, spiced cauliflower, saffron & olive dressing.

Baked broccoli, various cauliflowers, gruyère sauce, toasted almonds, golden raisins

Gnocchi with spring/summer vegetables,

Cold fork buffet

£23.50

COLD MEAT

Pressed corn-fed chicken & tarragon terrine, onion chutney, brioche toast

Jerk rubbed sirloin of beef, chilli & pineapple dressed vegetables

Slow cooked duck and tabbouleh salad, honey, orange and soy dressing

COLD FISH

Platter of smoked fish, Escabeche of vegetables and tortillas

Bruschetta of flaked smoked trout, heritage tomatoes and gremolata

Classic Tuna Niçoise

COLD VEGETARIAN

Piedmont peppers, feta & fennel

Summer vegetable platter, roast tomato dressing

Caramelised onion & mature cheddar quiche, apple relish



Hot and cold fork buffets (Cont.)

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

SALADS

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

HOT SIDE DISHES

Roast new potatoes Lyonnaise style
 Buttered seasonal vegetables
 Braised pilaf rice
 Green beans, peas, purple sprouting broccoli

Roast new potatoes lyonnaise style
 Buttered seasonal vegetables Braised pi
 Green beans, peas, purple sprouting bro

DESSERTS

Mini chocolate tarts
 Raspberry ripple eclairs
 Caramelised apple crumble cake, vanilla crème anglaise (W)
 Sticky toffee pudding, toffee sauce (W)
 Summer berry roulade, lime Chantilly cream