



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	HOT FISH	HOT VEGETARIAN
Slow braised lamb shank, butter bean, tomato & parsley broth	Supreme of Loch Durat salmon, pine nut & parmesan pesto	Warm Fregola salad, spiced cauliflower, saffron & olive dressing.
Supreme of corn-fed chicken, thyme roast new potatoes, tarragon cream jus.	King prawn & salmon coconut & tamarind curry,	Baked broccoli, various cauliflowers, gruyère sauce, toasted almonds, golden raisins
Rare roast beef, wasabi crème, water-cress, honeyed chantenay and rosemary carrots, pearl onions	Pan roast fillet of sea bass, fennel,	Gnocchi with spring/summer vegetables,

Cold fork buffet

£23.50

COLD MEAT	COLD FISH	COLD VEGETARIAN
Pressed corn-fed chicken & tarragon terrine, onion chutney, brioche toast	Platter of smoked fish, Escabeche of vegetables and tortillas	Piedmont peppers, feta & fennel
Jerk rubbed sirloin of beef, chilli & pineapple dressed vegetables	Bruschetta of flaked smoked trout, heritage tomatoes and gremolata	Summer vegetable platter, roast tomato dressing
Slow cooked duck and tabbouleh salad, honey, orange and soy dressing	Classic Tuna Niçoise	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

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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