



## Hot and cold fork buffets min. number of 20 people

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

**£26.50**

HOT MEAT	HOT FISH	HOT VEGETARIAN
Slow braised lamb shoulder, broad bean, tomato & parsley broth	Supreme of Loch Durat salmon, pine nut & rocket pesto, avocado puree	Warm fregola salad, spiced cauliflower, saffron & olive dressing.
Supreme of corn-fed chicken, thyme roast new potatoes, tarragon cream jus.	Mussel & salmon coconut & tamarind curry,	Charred courgette, cauliflowers, gruyère sauce, toasted almonds, golden raisins
Rare roast beef, peppercorn sauce, watercress, honeyed chantenay and rosemary carrots, crispy onions	Pan roast fillet of red mullet, fennel, heritage tomatoes, sauce vierge	Gnocchi , summer vegetable slow roasted vine cherry tomatoes

### 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, rice pea cake & fried plantain	Bruschetta of flaked crayfish, heritage tomatoes and gremolata	Flavoured humus summer vegetables charred breads
Slow cooked ham hock salad, honey mustard dressing	Classic tuna Niçoise	Caramelised onion & mature cheddar quiche, gooseberry 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 & chilli dressing  
Fennel, broad bean salad with shaved  
Pecorino & pine nuts

#### **HOT SIDE DISHES**

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

#### **DESSERTS**

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