



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