



Fork buffet menus

For numbers above 20

Menu 1

Roasted hake fillet with marinated cherry tomatoes and capers (hot)
Roast chicken with pomegranate, chickpea and parsley dressing (hot)
Pressed and breaded apricot ham hock with poached hen's egg (hot)
Chargrilled polenta with chunky ratatouille and baby basil (hot)
Plum tomatoes with basil pesto
Watercress and rocket with honey vinaigrette
Giant couscous with infused sultanas
Warm chive and spring onion potatoes
**
Raspberry chocolate brownie with butterscotch cream
Honey cheesecake with sour cherries

Menu 3

Focaccia with braised pork belly and fennel slaw (hot)
Chicken Sartini (hot)
Smoked salmon and dill egg pasta (hot)
Button mushroom and pine kernel baklava (hot)
Tossed leaves
Roasted new potatoes
Seasonal vegetables
Garlic ciabatta slice
**
Courgette and carrot cake with poppy frosting
Raspberry and strawberry panna cotta

Menu 2

Soy and sesame glazed chicken thighs (hot)
Hoisin glazed chicken wings (hot)
Garlic and coriander tiger prawns with pak choi (hot)
Teriyaki salmon (hot)
Sweet potato and spinach curry (hot)
Fragrant basmati rice
Asian coleslaw
Mini garlic naan
Warm sesame-tossed green beans
Prawn crackers
**
Almond frangipane tart with Chantilly cream
White chocolate millionaires pot

Menu 4

Chicken Caesar salad (cold)
Seared Asian tuna loin (cold)
Rocket and slow roasted tomato orecchiette pasta salad (cold)
Beetroot, goat's cheese and walnut bruschetta (cold)
Dressed leaves
Celeriac and apple remoulade
Tomato and baby mozzarella with red pesto
Roasted vegetable couscous
**
Layered Danish apple crumble
Classic Victoria sandwich

Fork buffet menus continued

Menu 5

Pressed duck terrine with
roasted figs (cold)

Teriyaki chicken skewers (cold)

Smoked salmon and pickled beetroot
dressing (cold)

Roasted pumpkin with garden herbs and
feta cheese (cold)

Spinach and rocket leaves

Soy, sesame and broccoli salad

Pickled cabbage with coriander

New potato and chive salad

**

Devilish dark chocolate pot with
coffee meringue

Pecan and honey baklava

In addition, fruit salad is included
with each menu

Fair Trade coffee and tea

£29.00 + VAT