

Fork Buffet Menu

These Chef dishes are suitable for a standing or a seated fork buffet lunch or supper.

Select one menu and one dessert option, served with a selection of teas and coffee*.

£38.50

MENU 1

Braised BBQ Brisket with Sweetcorn Salsa	245kcal
Roast Salmon, Grilled Baby Gem with Chimichurri Sauce (ho)	256kcal
Roast Vegetable Enchilada Casserole (ve)	79kcal
Baked Cajun Spiced Sweet Potato Wedges, Sour Cream (v / ho)	93kcal
Flashed Greens (ve / ho)	34kcal
Cumin, Paprika Four Beans and Avocado Salad (v / ho)	360kcal
Baby Spinach, Macaroni and Ranch Dressing (v)	229kcal
Jalapeno Corn Bread (v)	61kcal

MENU 2

Roast Sussex Chicken, Heritage Tomatoes and Red Onions, Thyme Jus (ho)	351kcal
Poached Wye Trout, Charred Lettuce, Caper and Tarragon Dressing (ho)	320kcal
Somerset Brie and Caramelised Onion Tart (v)	129kcal
Parsley New Potatoes (ve / ho)	66kcal
Steamed Courgette and Broccoli, Lemon Oil (ve / ho)	41kcal
Shaved Asparagus, Chicory and Sussex Charmer Salad (v)	121kcal
Watercress, Beets and Pickled Radish Salad (ve / ho)	155kcal
Farmhouse Bread (ve)	121kcal

(v) denotes vegetarian dish. (ve) denotes vegan dish. (ho) denotes healthy option.

Menus are subject to change.

If you or your guests have a specific allergy or dietary requirement, please speak to your Event Manager.

kcal based on per serving. Adults need around 2000kcal a day.

*English Breakfast Tea (2kcal, plus 15kcal for 30ml semi-skimmed milk); Americano (0kcal, plus 15kcal for 30ml semi-skimmed milk) based on per serving.

An additional labour charge may be levied for orders fewer than 25.

All prices quotes are exclusive of VAT and subject to change.

MENU 3

Pulled Honey Glazed Suffolk Pork Belly, Shredded Bok Choi, Hoi Sin Sauce	276kcal
Baked Peterhead Cod, Miso Broth (ho)	126kcal
Yellow Thai Vegetable Curry (ve / ho)	63kcal
Steamed Coconut Rice (ve / ho)	289kcal
Sugar Snap Peas, Green Beans, Broccoli, Sesame Seeds (ve / ho)	38kcal
Bean Sprout, Baby Corn, Spinach, Shitake Mushroom Salad with Ginger, Coriander and Soy Dressing (ve / ho)	30kcal
Pickled Cauliflower and Red Cabbage (ve / ho)	28kcal
Steamed Bun (ve)	84kcal

MENU 4

Vegan and Healthy Option Menu

Charred Courgette, Chickpeas, Red Onion Salsa (ve)	74kcal
Smoked Seitan, Parsley (ve)	103kcal
Black Bean, Spiced Aubergine, Coriander and Coconut Broth (ve)	67kcal
Wilted Wakefield Cabbage, Nigella Seeds (ve)	29kcal
Saffron Infused Couscous (ve)	185kcal
Quinoa, Spinach and Roasted Squash Salad with Toasted Walnuts (ve)	238kcal
Tabbouleh (ve)	190kcal
Beetroot and Spelt Bread (ve)	83kcal

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MENU 5

Healthy Option Menu

Grilled Norfolk Chicken Breast, Cumin Aubergine, Low-Fat Coriander Yoghurt	233kcal
Anglesey Seabass, Roasted Heritage Cherry Tomatoes, Wilted Spinach, Kalamata Olives and Salsa Verde	324kcal
Bell Pepper and Courgette Lasagne (v)	248kcal
Minted Jersey Royal Potatoes (ve)	85kcal
Romanesco, Green Beans, Courgettes (ve)	43kcal
Cucumber, Cos Lettuce and Red Onion Salad (ve)	16kcal
Watermelon, Feta and Rocket Salad (v)	52kcal
Pitta Bread (ve)	23kcal

DESSERTS

Raspberry and Coconut Cake with Citrus Soy Yoghurt (ve)	579kcal
Lemon and Lime Tart (v)	211kcal
Kentish Strawberry Eton Mess (v)	471kcal
Victoria Sponge (v)	332kcal
Orange Blossom Panna Cotta and Raspberry Compote	390kcal
White Chocolate and Passion Fruit Delice	241kcal

EXTRAS

Pegasus Chocolates	23kcal
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