

# Fork Buffet

Our fork buffets are suitable for a standing or a seated fork buffet lunch or supper

## 2 Course Menu

Select 3 dishes from the mains below\*  
this will be accompanied with chefs choice of  
accompaniments and salads.

Select a dessert of your choice\*\*

£42.25

\*please select one dish from each category - meat, fish and vegetarian

\*\* Chef will provide a fruit platter as apart of your menu, please pick one  
dessert for your guests to enjoy

## Chef's Choice - 2 Course Menu

To help us reduce our food waste and impact on the  
environment, we are promoting Chef's Choice range  
on our fork buffet menus. This will enable our team to  
make the best use of seasonal and local ingredients  
whilst reducing waste

Our Chef will select a menu for your guests to enjoy

£39.25

## MAINS

### MEAT

Grilled Cornfed Chicken, Roasted Mediterranean Vegetables, Lovage Pesto Dressing (gf, ho)

Dingley Dell Pork Belly Vindaloo, Green Coriander Rice, Lime Pickle with Onion Bhaji, Paratha Bread (gf\*)

Herdwick Lamb Shoulder Moussaka, Confit Anya Potatoes, Barrel Aged Feta

Street Kart Chicken, Lebanese Saffron Rice, Romaine Lettuce and Tomato, Tahini Yoghurt Dressing, Marsala Hot Sauce  
(gf) with Flat Bread

### FISH

Lock Duart Salmon, Ratte Potatoes, Wilted Chard, White Asparagus, Lemon Verbena Parsley Sauce (gf, ho)

Goan Fish Curry, Green Coriander Rice, Mango Tamarind Chutney, Brinjal Pickle with Naan Bread (gf\*)

Baked Sea Bass, Provencal Vegetables, Bouillabaisse, Rouille (gf)

Smoked Haddock and Leek Fishcake, Mushy Peas, Hand Cut Tartare Sauce

### VEGETARIAN AND VEGAN

Sun Blush Tomato and Bocconcini Arancini, Tomato Ragout, Smoked Paprika Mayonnaise (v)

Vegetable Tempura, Sticky Rice, Ponzu Chilli Dressing (ve)

Aubergine Parmigiana, Scamorza Cheese, Basil Oil (v, gf)

Coconut and Coriander Dhal, Poppadom with Onion Bhaji, Brinjal Pickle (ve, gf\*)

Korean Mushroom Bulgogi, Korean Fried Rice, Pickled Daikon, Kimchi Slaw (ve)

Wye Valley Asparagus, Hampshire Watercress, Petit Pois, Pearl Barley Risotto (ve, ho)

(v) denotes vegetarian dish. (ve) denotes vegan dish. (gf) denotes gluten free.

(ho) denotes healthy option. (gf\*) accompaniments contain gluten.

Menus are subject to change.

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

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

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

Please see below chefs samples of our accompaniments and salad selection  
Our Chef will select items that will compliment the main dishes you have chosen

## ACCOMPANIMENTS

### Sample dishes below:

Kimchee Dusted Potato Parmentier (gf)  
Gratin Dauphinoise (gf, ve)  
Parmentier Potato, Roast Garlic, Confit Onions (gf, ve)  
Pesto Mash Potato (gf, ve)  
Patatas Bravas, Roast Garlic Aioli (gf, v)  
Harissa Spiced Couscous (ve)

## SALADS

### Chefs selection of 2 healthy salads, sample dishes below:

Broccoli Stalk Remoulade, Black Sticks Blue Cheese, Sweet Chilli Walnuts (gf)  
Heritage Baby Gem Caesar, Sourdough Garlic Croutons  
Squash, Puy Lentil, Chickpea, Broad Bean, Chilli & Tomato Dressing (gf)  
Beetroot Labneh, Breakfast Radish, Watercress & Dukkah (gf)  
Kosambari (Indian Pulse Salad) (gf)  
Middle Eastern Tabbouleh

## DESSERTS

We will provide a fruit platter as part of your menu, plus a dessert  
Please select one dessert of your choice unless you are having chefs choice menu

Raspberry, Tonka Bean, Baked Custard, Lemon Shortbread  
Rolo Salted Caramel Tart, Vanilla Cream  
Blueberry Basque Cheesecake, Crème Fraiche  
Vanilla Pannacotta, Strawberry Prosecco Compote, Clotted Cream Sable  
Chai Seed, Mango, Madagascan Vanilla and Coconut Pudding (ve, ho, gf)  
Dark Chocolate, Pistachio, Tahini and Silken Tofu Mousse (ve, ho, gf)

## Coffee and a Selection of Teas

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