



## COLD FORK BUFFETS

*Prices starting at £14.95*

### MEAT & GAME

- Smoked Chicken & Dried Pancetta, Radicchio, Focaccia, Parmesan, Aioli
- Smoked Duck Supreme, Orange Segment, Squash Puree, Pomegranate Dressing
- Juniper Berries Cured Venison Carpaccio, Provolone Crisp, Martini & Green Olive Jelly
- Dry- Aged Beef Filet, Celeriac & Horseradish Remoulade, Rocket Parmesan
- Smoked Ham Hock Pulled, Caramelised Apples, Pickled Root Veg

### **Cold Meat Carved**

- Charred Roasted Beef Striploin Medium Rare
- Honey Glazed & Mustard Ham

### FISH

- Smoked Salmon, Orange Segment, Fresh Dill, Crème Fraiche
- Cured Salmon in Honey, Ginger & Lime
- Cured Trout in Treacle & Star Anise
- Smoked Mackerel, Celeriac & Horseradish Remoulade
- Swordfish Carpaccio, Salsa Verde
- Octopus Salad, New Potato, Lemon & Oregano
- Seafood Salad, Prawns, Mussels, Clams, Calamari in Chilli Garlic Lemon Sauce
- Crab Salad, Avocado & Fennel, Lime Dressing
- Prawns Salad, Salted Red Chilli, Mango & Coriander Salsa

### **Aromatic Whole Poached Fish**

- Salmon, Cucumber & Dill
- Trout, Orange & Tarragon
- Lobster, Mango, Red Chilli, Lime & Coriander Salsa
- Crab, Avocado, Fennel, Spring Onion & Aioli

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## VEGETARIAN & VEGAN

- Greek Spanakopita, Asparagus, Spinach, Feta Cheese
- New Potato, Spring Onion, Tarragon, Goat Cheese Pie
- Saffron Rice Salad, Aubergine, Courgette, Peppers, Red Pesto, Halloumi
- Samosas, Sweet Potato, Sweet Corn, Red Onion, Coriander & Curried Yogurt
  - Celeriac, Beetroot & Goat Cheese Terrine, Sage, Candy Walnut
  - Wild Mushrooms, Squash, Celeriac & Potato Torte
    - Baby Leek, Apple & Blue Cheese Quiche
    - Salted Walnut, Lentils & Squash Sausage Roll
  - Courgettes, Broad Beans, Basil & Ricotta Calzone
  - Aubergines, Peppers, Potato Pecorino Frittata
- Farfalle Pasta Primavera, Cherry Tomatoes, Asparagus, Courgettes & Pesto

## SALADS

- Caesar Salad, Roman Lettuce, Focaccia Croutons & Parmesan
  - Greek Salad, Aged Feta, Lemon Oregano
- Classic Panzanella Salad, Pachino Tomato, Red Onion, Garlic Ciabatta & Basil Oil
  - Orange, Fennel, Papaya, Chilli Mango & Tapioca Salad
  - Orzo Salad, Tomato, Red Onion, Basil & Buffalo Mozzarella
- Red Quinoa, Chickpeas, Squash, Micro Broccoli, Coriander & Molasses Dressing
  - Toasted Walnut, Pears, Caramelised Onions, Chicory & Goat Cheese Salad
- Israeli Tabbouleh, Broccoli, Avocado, Sultanas, Pomegranate, Toasted Almonds
  - Spiced Watermelon Salad, Charred Feta, Red Onions, Mint Dressing
  - New Potato Salad, Green Beans, Broccoli, Honey & Mustard Dressing
- Moroccan Couscous, Sultanas, Apricots, Chickpeas, Peppers, Courgettes, Olives
  - Grilled Halloumi Salad, Fennel, Orange, Rocket & Tarragon Dressing
- Beetroot, Butternut Squash & Barley Salad, Toasted Seeds, Blue Cheese, Vinaigrette
  - Heritage Tomato Salad, Basil, Buffalo Mozzarella, Balsamic Reduction

## HOT & COLD DESSERTS

- Pavlova, Vanilla & Fresh Berries
  - Mango & Lime Curd Tart
- Lemon Sponge, Citrus & Vanilla Syrup, Mascarpone
  - Tiramisu, Shaved Dark Chocolate
- Pecan Chocolate Brownie, Salted Caramel Ice Cream
  - Eton Mess
  - Passion Fruit & Coconut Cheesecake
- Baileys & Chocolate Cheesecake, Raspberry Jelly
  - Banoffee Pie
- Lemon Posset, Lavender & Pistachio Shortbread
- Homemade Profiteroles, Crème Patisserie, Chocolate Sauce, Toasted Almonds
  - Vanilla Panna Cotta, Biscotti, Rose Syrup & Summer Berries



## HOT FORK BUFFETS

### MEAT & GAME

- Smoked Roasted Duck Breast, Orange & Honey Glazed, Baby Veg, Port Jus
- Confit Duck Leg In Spices, Sweet Potato Fondant, Pak Choi & Snap Pea, Plum Jus
- Roasted Venison Sausages, Red Cabbage, Spiced Lentils, Kale, Red Wine Jus
- Grilled Chicken Breast, Rosemary Parmentier Potatoes, Shallots & Green Beans, Garlic, Lemon Butter Sauce
- Roasted Turkey, Maple Syrup Caramelised Root Veg, Tarragon & Sage Jus
- Smoked Chicken Rigatoni, Pancetta, Porcini Mushroom, White Wine Sauce, Truffle Oil
  - Chicken Tikka Masala, Cardamom Basmati Rice
- Chicken Milanese, Sauté Potatoes, Cherry Tomatoes, Grilled Asparagus & Salsa Verde
  - Lamb Tagine, Coriander & Apricot Couscous
  - Roasted Lamb Shoulder, Butter Mint New Potatoes, Rosemary Jus
  - Lamb Stifado, Spring Onion Creamy Mash, Caramelised Feta Crumb
  - Roasted Sirloin Beef, Celeriac & Potato Dauphinoise, Red Wine Jus
- Braised Blade Of Beef, Shallots, Root Veg, Dauphinoise Potatoes, Thyme Jus
  - Lasagne, Béchamel & Provolone
  - Shepherd's Pie
  - Beef Stroganoff
  - Beef Bourguignon
  - Beef Polpette, Arrabiata Sauce
  - Beef Stir Fry, Aromatic Rice, Toasted Sesame Seeds
- Confit Crispy Pork Belly, Honey & Ginger Glace, Coriander & Sweet Potato Mash, Cider Jus
  - Roasted Pork Sausages, Colcannon Mash, Caramelised Red Onions, Sage Jus
  - Pork Gulash, Red Peppers & Chorizo, Sage Dumplings
- Honey & Whole Grain Mustard Glace Gammon, Grilled Pineapple, Seasonal Green

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## FISH & SEAFOOD

- Herb Breadcrumb Cod, Cherry Tomato, Chorizo, Garlic Butter Sauce
  - Beer Butter Cod & Chips, Tartar Sauce, Mint Peas
- Pan Roasted Salmon, Cherry Tomato & Samphire, Tarragon Cream Sauce
  - Baked Trout, Leeks, Fennel, Dill Tomato Sauce
  - Creamy Fish Pie, Parmesan Mash, Seasonal Vegetables
  - Grilled Tuna Steak, Stir Fry Veg, Teriyaki Sauce
- Pan Fried Sea Bass, Rosemary & Olives Potato Croquette, Lemon Butter Sauce
  - Fresh Crab Ravioli, Langoustine Crème Sauce
- Grilled Swordfish Steak, Roasted Garlic, Cherry Tomatoes, Capers, Lemon & Oregano
- Chorizo & Seafood Paella, Mussels, Calamari, Prawns, Red Peppers & Saffron Rice
  - Thai Fish Cake, Noodle & Stir Fry Veg, Teriyaki Sauce
  - Pan Fry Hake, Provencal Sauce, Charred Courgettes
  - Grilled Mackerel, Beetroot, Harissa Yellow Lentils, Red Onions
  - Pan Baked Plaice, Mint & Crush New Potato, Lemon Butter Sauce

## VEGAN & VEGETARIAN

- Roasted Butternut Squash & Beetroot, Goat Cheese, Sage, Garlic Butter
- Wild Mushrooms & Toasted Cashews, Filo Basket, Blue Cheese Sauce, Truffle Oil
  - Baby Leek, Spinach & Ricotta Cannelloni, Oregano & Confit Cherry Tomato
- Carnaroli Risotto, Courgettes, Asparagus, Toasted Caraway Seeds, Pecorino Cheese
  - Greek Moussaka, Fry Aubergines, Courgettes, Kasseri Cheese, Tomato Salsa
  - Lasagne, Mediterranean Vegetables, Béchamel & Mozzarella, Basil Tomato
  - Chickpea & Cauliflower Tikka Masala, Toasted Cashew Nut, Mint Yogurt
    - Braised Sweet Potato & Lentils Curry, Coconut, Coriander, Thai Basil
    - Portobello Mushrooms, Courgette, Celeriac Stroganoff
  - Sicilian Melanzane Parmigiana, Aubergine, Parmesan, Tomato & Basil Sauce
    - Macaroni Cheese
- Vegetarian Wellington, Kale, Mushrooms, Sage & Leeks, Brie, Mustard Béchamel
- Thai Vegetables Stir Fry, Ginger, Chilli, Shitake Mushrooms, Pak Choi, Oyster Sauce
- Grilled Tofu Satay, Toasted Peanut, Rice Noodles, Coriander, Red Chilli, Toasted Sesame

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## SIDES

- Mediterranean Vegetables Ratatouille
  - Green Beans & Shallots
  - Braised Red Cabbage
- Caramelised Carrots & Parsnip, Honey, Thyme & Butter
  - Sauté Spinach
- Stir Fry Oriental Vegetables
  - Dauphinoise Potatoes
  - Boulangere Potatoes
  - Rosemary New Potatoes
- Creamy Mash Potatoes Ore Sweet Potatoes
  - Triple Cooked Janga Chips Ore Skini
  - Parmentier Potatoes

## HOT & COLD DESSERTS

- Pecan & Double Chocolate Brownie, Honeycomb Ice Cream
  - Tiramisu, Shaved Dark Chocolate
- Vanilla Crème Brûlée, Poached Pear, Lemon Shortbread
  - Chocolate Marquise, Fruit Of The Forest Coulis
- Apple Tart Tatin, Cider Apple, Toffee Sauce, Vanilla Ice Cream
  - Banoffee Pie
- Homemade Profiteroles, Crème Patisserie, Chocolate Sauce
  - Chocolate Cheese Cake, Raspberry & Mint Jelly
  - Passion Fruit & Mango Cheese Cake, Citrus Salad
    - Lemon Tart
    - Lime & Ginger Posset, Biscotti
- Sticky Toffee Pudding, Ginger Toffee Sauce, Vanilla Ice Cream
  - Apple & Rhubarb Crumble, Crème Anglaise
  - Fresh Fruit Salad, Mongo Sorbet