

## Hot Fork Buffet Menus

**Aretsi Deal Package 1 for £15.50pp  
Minimum Order of 50 People**

### One Course

**Aretsi Deal Package 2 for £16.50  
Minimum Order of 40 People**

### **Bronze**

### Two Course

**Buffet Option A £18.50pp**

**Buffet Option B £19.50pp**

### **Silver**

### Two Course

**Buffet Option A £22.50pp**

**Buffet Option B £25.50pp**

### **Gold**

### Three Course

**Buffet Option A £29.50pp**

**Buffet Option B £33.50pp**

### **Platinum**

### Three Course

**Buffet Option A £36.50pp**

**Buffet Option B £39.50pp**

Please Choose your Price Option per Person and we will email you the menu and quote.

**Minimum order of 50 People**

**Starters**

● **Soups**

- Roasted Leeks, Tarragon and Potato
- Roasted Butternut Squash, Chestnut and Red Chili
- Caramelized Carrots, Caraway seeds and Yellow Lentil
- Minestrone Soup
- Ribollita, Tuscan Soup
- Broccoli and Blue Cheese
- Celeriac and Porcini Mushroom
- Roasted Red Peppers and Sweet Potato Soup
- Cauliflower, Cheese and Pancetta

● **Salads**

- Caprese Salad, Bufalo Mozzarella, Beef Tomatoes and Basil
  - Greek Salad
  - Cesar Salad
  - Waldorf Salad
- 
- Spiced Watermelon, Feta Cheese, Fresh Mint and Molasse
  - Tuna Fillet Niçoise Salad
  - Chicken Liver Parfait, Toasted Brioche and Quins Chutney
  - Duck Liver Parfait, Toasted Brioche and Fig and Pear Chutney
- 
- Ham Huck Terrine and Piccalilli
  - Caramelised Red Onion and Goat cheese Quiche
  - Salmon Gravlax, Lime, Avocado and Watercress Salad
  - Prawn and Crayfish, Mango Lemongrass and spring onion Salad
-

## Meat-Game & Poultry

- Grilled Chicken Breast, Shallots, Green Beans, Garlic, Lemon Butter Sauce
  - Chicken Milanese, Chorizo and Arrabiata Sauce
  - Chicken Cacciatore, Roasted Red Peppers, Olives and Napoli Sauce
  - Pan Roasted Chicken Fillet, Rosemary and Red Wine Demi Glaze
  - Grilled Chicken Breast, Asparagus, White Wine, Garlic, Creamy Porcini Mushroom
  - Chicken Chasseur
  - Chicken Stroganoff
  - Chicken Kiev Katsu Curry
- 

- Roasted Duck Breast, Orange and Honey Glazed, Port Jus
  - Confit Dick Leg, Roasted Sweet Potatoes, Pack Choi and Plum Jus
  - Sure Cherry Duck Breast, Fennel, Green Beans and Thyme Jus
  - Braised Duck Leg Massaman Curry
  - Grilled Venison Sausages, Braised Cabbage, Kale and Spice Lentils, Red Wine Jus
  - Turkey Fillet wrapped in Smoked Streaky Bacon, Wine, Sage and Thyme Turkey Jus
- 

- Lamb Kofta, Lemon Mint Garlic New Potatoes
  - Lamb Rump, Parmentier Potatoes, Cherry Tomatoes and Olives Sauce
  - Braised Lamb Chank, Red Wine and Rosemary Demi Glaze
  - Lamb Tagine and Harissa Couscous
  - Lamb Stifado, Lemon and Rosemary Roasted Potatoes, Spicy Feta Dressing
  - Roasted Leg of Lamb, Mint Sauce and Redcurrant Jus
- 

- Roasted Striploin of Beef, Homemade Yorkshire Pudding, Red Wine Jus
  - Braised Blade of Beef, Shallot and Flat Mushrooms, Thyme Demy Glaze
  - Beef Lasagne, Bechamel and Provolone Cheese
  - Beef Bourguignon
  - Beef Shepherd's Pie
  - Beef Zitone Pasticcio, Bechamel and Parmesan Cheese
  - Meat Balls, Polpette in Arrabiata Tomato Sauce
  - Beef Stir Fry, Stir Fry Veg, Toasted Sesame Seeds and Teriyaki Sauce
  - Steak and Kidney Pie
  - Beef Stroganoff
  - Beef Wellington
  - Beef Shin Macaroni and Cauliflower Cheese
-

- Confit Pork Belly, Sweet Potato Mash, Apple Cyder Jus
  - Roasted Pork Sausages, Colcannon Mash, Caramelised Red Onions and Thyme Jus
  - Roasted Crispy Pork Sholder and Apple Sause
  - Honey and Whole Grain Mustard Glaze Gammon, Seasonal Greens
  - BBQ Pork Ribs and Grilled Corn
  - Pork Chops, Honey and Mustard Glazed
  - Pork Schnitzel, Garlic Mash and Cider Jus
- 

## **Fish & Seafood**

- Herbs Breadcrumb Cod, Cherry Tomatoes, Chorizo, Garlic Butter Sauce
  - Pan Roasted Salmon Fillet, Wine Crème and Tarragon Sauce
  - Creamy Fish Pie, Parmesan Mash and Seasonal Veg
  - Grilled Tuna Steak, Stir Fry Veg and Teriyaki Sauce
  - Thai Fish Cake, Rice Noodles and Stir Fry Veg Hoisin Glaze
  - Grilled Seabass Fillet, Fennel, Courgettes, Olives and Lemon Butter Sauce
  - Grilled Swordfish Steak, Tomato and Basil Sauce
  - Chorizo and Seafood Paella, Mussels, Calamari, Prawns, Red Peppers, Saffron Rice
  - Pan Fried Hake, Provencal Sauce, Charred Courgettes
  - Grilled Mackerel, Beetroot, Harissa Yellow Lentils, Spring Onions
  - Pan Baked Plaice, Mint and Crushed New Potatoes, Capers Lemon Butter Sauce
- 

## **Vegetarian**

- Baked Spanakopita, Filo Pastry, Leeks, Spinach and Ricotta Cheese
- Greek Moussaka, Fry Aubergines, Courgettes, Kasseri Cheese, Potatoes, Tomato
- Roasted Butternut Squash and Goat Cheese Tart, Beetroot, Sage and Garlic
- Wild Mushrooms, Toasted Chestnuts, Blue Cheese Filo Roll and Truffle Oil
- Baby Spinach, Leeks and Ricotta Cannelloni, Oregano and Cherry Tomatoes
- Carnaroli Risotto, Courgettes, Asparagus, Toasted Caraway Seeds and Pecorino
- Lasagne, Med Vegetables, Bechamel and Mozzarella, Basil Tomato Sauce
- Tikka Masala, Chickpeas, Cauliflower, Toasted Cashew Nut, Mint Yogurt

- Curry Madras, Sweet Potatoes, Lentils, Coconut, Carrots, Red Chili and Coriander
  - Portobello Mushrooms, Celeriac, Leeks, Creamy Mustard Stroganoff
  - Sicilian Baked Aubergines, Parmesan and Tomato Basil Sauce
  - Roasted Sweet Potatoes and Cauliflower Macaroni Cheese
  - Veg Wellington, Brie and Mustard Bechamel Sauce
- 

## **Vegan**

- Thai Stir Fry Veg, Satay Plant Based Chicken, Shitake Mushrooms and Oyster Sauce
  - Grilled Tofu, Toasted Sesame, Rice Noodles, Pak Choi, Red Chili and Hoisin Sauce
  - Plant Based Vegan Wellington, Vegan Creamy Mustard Sauce
  - Vegan Meat Balls, Tomato and Basil Sauce
  - Plant Based Greek Moussaka
  - Plant Based Tikka Masala
  - Portobello Mushrooms, Carrots, Shallots, Tarragon Stroganoff
  - Vegan Shephard's Pie
  - Plant Based Lasagne
  - Asparagus, Peas, Mint and Vegan Parmesan Risotto
- 

## **Sides Dishes**

- Green Beans and Shallots
- Seasonal Green Vegetables
- Wine Braised Red Cabbage
- Roasted Med Vegetables
- Caramelised Carrots, Parsnips in Canadian Syrup and Butter
- Saute' of Spinach
- Parmentier Potatoes
- House Chips
- Dauphinoise Potatoes
- Boulangère Potatoes
- Mint New Potatoes
- Creamy Mash Potatoes
- Roasted Sweet Potatoes
- Sweet Potatoes Fries
- Colcannon Mash
- Cardamon Basmati Rice
- Long Grain Rice
- Bulgur Wheat

- Couscous
  - Cauliflower Cheese
- 

## **Hot & Cold Desserts**

- Lemon Drizzle Cake
  - Red Velvet Cake
  - Carrot Cake
  - Coffee Cake
  - Double Chocolate Fudge Cake
  - Chocolate Brownie
  - Tiramisu
  - Lemon and Passion Fruit Tart
  - Banoffee Pie
  - Chocolate Marquise, Fruit of the Forest Coulis
  - Panna Cota Vanilla, Rhubarb et Fraise
  - Biscoff and Honeycomb Cheesecake
  - Pecan Chocolate Tart and Salted Caramel
  - Profiteroles, Crème Patisserie and Chocolate Sauce
  - Vanilla Crème Brulé, Poached Pears and Lemon Shortbread
  - Raspberry Cheesecake
  - Lemon Posset
  - Mango and Passion Fruit Trifle
- 

- Sticky Toffee Pudding and Vanilla Ice Cream
  - Apple and Rhubarb Crumble and Custard
  - Cherry Bakewell Tart
  - Panettone Bread and Butter Pudding
  - Trickle and Pecan Tart, Salted Caramel
  - Banana and Coconut Pudding, Baileys Toffee
  - Plum Crumble Tart
  - Spiced Pumpkin Pie
-