



FORK BUFFET MENU SELECTOR

Pick & Mix Dishes to Create Your Own Unique Menu

COLD MAIN DISHES

Freshly Poached Salmon lightly dressed with Lemon, Cucumber Slices & garnished with Watercress
Smoked Haddock & Creamed Leek & Pea Tart
Smoked Salmon Slices and Pan Fried Tiger Prawns in crisp Gem Lettuce with Zesty Lime Mayonnaise

Coronation Chicken - A Flashback to the 70's Creamy Curried Chicken with Apricots, Sultanas & Toasted Flaked Almonds
Jubilee Chicken - Designed for the Queen's Jubilee, an updated version of the above in a Crème Fraîche, Lime & Ginger Dressing
Honey & Mustard Chicken Salad on Chicory & Radicchio with assorted Tomatoes & Coriander

Sliced Platter of Honey Roasted Ham with Grainy Mustard & Crème Fraîche Sauce
Sliced Platter of Rare Roast Beef garnished with Rocket, Parmesan Shavings & Roasted Cherry Tomatoes & Horseradish Sauce
Traditional Mixed Meat Platter - Slices of Honey Roast Ham, Roast Beef & Roast Turkey with accompanying sauces
Seared Fillet of Beef oven roasted, rare with Chilli, Radish & Soy (Add £1 pp)
Oriental Duck Salad with Rocket and Spring Onions finished with a Honey & Ginger Dressing

Roasted Pepper & Broad Bean Summer Tart
Oven Baked Summer Vegetable Frittata served chilled

HOT MAIN DISHES

Tender Breast of Chicken cooked in a Tomato & Fennel Ragout Sauce
Malaysian Style Chicken Coconut & Potato Curry with Ginger & Chillies
Traditional French Coq au Vin - Pieces of Chicken cooked in Red Wine, Bacon & Onions
Aromatic Thai Duck Curry, with Lemon Grass, Coconut, Ginger & Chillies (Add £1 pp)

Home-made Chunky Beef Chilli Con Carne with Rich Tomato Sauce & Kidney Beans
Beef Stroganoff - Strips of Tender Beef slowly cooked with Brandy, Onions & Cream with a hint of Paprika
Beef Bourguignon - A classic French dish slowly braised Beef in Red Wine with Baby Onions & Mushrooms
Traditional Meat Lasagne - Layers of Lasagne Verdi, Rich Meat & Creamy White Sauce Topped with Cheese & baked in the oven
Lamb Moussaka - Slices of Potato & Pan Fried Aubergine layered with a Minced Lamb Sauce topped with a white sauce & baked
Moroccan Lamb Tagine - Tender Pieces of Lamb Fillet, casseroled in Turmeric, Cumin, Chilli & Tomatoes finished with Coriander
Old Fashioned Sausage Casserole - Succulent Pork Sausages, Country Vegetables & Beans
Italian Sausage & Bean Casserole with Red Wine, Olives & Mushrooms
Pork with Tarragon & Mustard - Light creamy Mustard & Tarragon Cream Sauce coating Tender Pork Loin
Tender Pork Goulash finished with Soured Cream & Coriander

Fancy Fish Pie - Smoked Haddock, White Cod & Tiger Prawns in a creamy Dill Sauce with buttery Mashed Potato topping
Salmon with Spinach in Creamy Wine & Saffron Sauce

Butternut Squash, Sage & Ricotta Lasagne, baked golden (V)
Macaroni Style Pasta coated with a Two Cheese Sauce and Roasted Cherry Tomatoes & Fresh Asparagus (V)
Tomato & Coconut Curry, slowly roasted with Cardamom & Coriander (V)

ACCOMPANYING DISHES

Tomato, Red Onion & Shredded Basil Salad layered & seasoned with Sea Salt, Cracked Pepper & drizzled with Olive Oil
Home-made Coleslaw - Shredded White Cabbage, Onion & Carrot tossed in light Mayonnaise
Traditional Potato Salad - Gently cooked New Potatoes tossed with Fresh Chives & Mayonnaise
Potato Salad with Crispy Bacon, Sliced Red Onion & coated in Vinaigrette Dressing
Greek Salad with Layers of Feta, Crisp Iceberg, Tomatoes, Olives, Onions, Cucumber & Fresh Mint
Freshly Torn Mixed Leaf Salad with Our Own Recipe Home-made Vinaigrette
Hot New Potatoes topped with Minted Butter (H)
Potato Gratin - Layers of Fluffy Potato baked with Cream & Gruyere Cheese (H)
Crunchy Thai Scented Vegetable & Cashew Nut Salad with Thai Dressing
Mediterranean Roasted Vegetables in Black Pepper & Olive Oil (H/C)
Penne Pasta with Rocket Leaves, crumbled Creamy Goats Cheese & toasted Pine Nuts
Italian Pasta Salad - Spirals of Pasta tossed with Roasted Peppers, Artichokes, Olives & Sun Dried Tomatoes
Spring Rice - White Rice mixed with freshly chopped Herbs, Peas and Onions & Asparagus (H/C)
Beetroot & New Potato Salad with a Home-made Coriander & Vinaigrette dressing
Spiced Rice gently drizzled with French dressing & mixed with Spring Onions, Apricots & Almonds
Mexican Bean Salad with Chilli, Hard-boiled Egg & sliced Avocado
Aubergine, Lemon & Pepper Salad, Infused with Garlic, & Mint
Selection of Bread Rolls & Butter

We are happy to leave dressings on the side for you to add yourself

DESSERTS

All of our Desserts are Home-made with Love xxx

Home-made Chewy Pavlova topped with Double Cream & Fresh Fruits (GF/V)
Banoffee Pie - A biscuit base layered with Sweet Toffee, Fresh Bananas & Lightly Whipped Double Cream dusted with Cocoa
Homemade Lemon Meringue Roulade with Cream & Citrus filling
White Chocolate Cheesecake with Blueberry Compote
Chilled Lemon & Lime Cheese Cake made with Fresh Lemons & garnished with Citrus Zest
Deluxe Fresh Fruit Salad - A combination of Fresh Juicy Fruits in Our Spiced Citrus Syrup (V)
Rich Chocolate Torte with Baileys Irish Cream Liqueur topped with Marbled Chocolate Curls
★ Juicy Fresh Strawberries & Sweet Double Cream & Fresh Mint (V) ★
White & Dark Chocolate Marbled Cheesecake home-made and on a Biscuit Crumb Base
Lemon & Raspberry Roulade - Light sponge filled with Fresh Strawberries, Cream & home-made Lemon Curd (V)
Glazed Pear & Macadamia Nut Tart with Star Anise & Vanilla
Cheese Board - A selection of Traditional Cheeses, with Grapes, Celery & Cherry Tomatoes served with Cheese Biscuits & Butter

PRICE GUIDE

3 Main Dishes, 4 Accompanying & 2 Desserts £15.25 per person
3 Main Dishes, 5 Accompanying Dishes & 3 Desserts £17.45 per person
4 Main Dishes, 5 Accompanying Dishes & 4 Desserts £20.45 per person
5 Main Dishes, 5 Accompanying Dishes, 3 Desserts & Cheese Board £24.65 per person

If you would like to select a different number of dishes to the above we will quote accordingly

Prices Are Subject To VAT @ 17.5%

All Prices Are Correct At Printing April 2008 - Subject To Availability & Seasonal Changes

If you would like us to staff your event please call us direct for a quote

Gluten Free (GF) Suitable for Vegetarians (V)

★ Only when in season