

# Fork Buffet Menu

£23.00 per head

Select 2 mains,  
1 vegetarian main and 1  
dessert

All served with seasonal  
vegetables and potatoes



## Main Courses

Roasted corn-fed chicken breast, bacon, baby onions, button mushroom and chicken sauce

Slow cooked duck leg, spiced chickpeas, red peppers, greens beans, duck sauce

Red wine braised steak, horseradish potato puree, honey and mustard root vegetables

Slow cooked BBQ glazed pork belly, sweetcorn puree, fine bean, crispy shallot

Roasted salmon fillet, crushed potatoes, buttered spinach, lemon fennel, white wine cream

Seared sea bream fillet, herb potato puree, seasonal greens, caper dressing

Prawn and hake fish cake, buttered kale, lemon and herb mayonnaise

Char-grilled chicken Caesar salad, baby gem, croutons, anchovies and dressing

Char-grilled tuna steak, green beans, olives, cherry tomato, quail eggs

## Vegetarian

Wild mushroom, chive and goats cheese risotto, toasted pine nuts (V)

Butternut squash, cheddar cheese and herb frittata, tomato salsa (V)

Glazed Goats cheese and red onion tart, balsamic cherry tomatoes (V)

Basil and mozzarella arancini, tomato and oregano Ragu (V)

Spinach and ricotta tortellini, oven blush tomato, white wine cream (V)

## Dessert

Chocolate fudge, mixed berries and vanilla cream (V)

Lemon cheesecake, roasted strawberries (V)

Seasonal fresh fruit and berry selection, yoghurt (V)

Apple, and plum crumble, classic custard (V)

Vanilla and raspberry panacotta, shortbread crumb

Cinnamon and Earl Grey crème brulee (V)

English cheese, biscuit and chutney selection (£3.00 supplement per head) (V)