

Fork Buffet Menu

£23.00 per head

Select 2 mains,
1 vegetarian main and 2
desserts

All served with seasonal
vegetables and potatoes



Main Courses

Chicken, leek and ham hock pie, light puff pastry lid and chervil cream sauce.

Slow cooked glazed duck leg, spiced chickpeas, red peppers and onions.

Red wine braised steak, button onions, wild mushrooms, smoked pancetta.

Chicken tikka masala, pilaf rice, garlic naan bread, mint yoghurt

Lamb dopiaza, pilaf rice, garlic naan bread, mint yoghurt

Slow cooked BBQ glazed pork belly, baby corn, crispy shallot

Salmon, cod & king prawn pie, herb white wine cream, creamy potato topping

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

Char grilled chicken Caesar salad, baby gem, croutons, anchovies & dressing

Vegetarian

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

Sweet potato, cauliflower & spinach korma, pilaf rice, garlic naan (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)