# Fork Buffet

Our fork buffets are ideal when you want to offer your guests a meal without the formality of table service. Perfect for an informal event or party.

Per person £19.95

## All packages include:

Assorted Country Breads & Butter Selection of 3 Seasonal Salads

**STARTER** (optional, choose one £3.40)

Chestnut Mushroom & Tarragon Frittata (V,G)
Smoked Salmon, Dill & Cream Cheese Blini
Grilled Courgette & Basil Tart with Oven Roasted Tomatoes (V)
Red Onion & Goats Cheese Tart (V)
Smoked Mackerel Pate with Toasted Sourdough
Roma Tomato, Mozzarella & Olive Bruschetta (V)

#### MAIN COURSE

Ragout of Chicken with Mushrooms & Sundried Tomatoes Aberdeen Angus Beef & London Stout Pie Moroccan Lamb Tagine with Apricots & Dates (D) Oven Roasted Salmon, Braised Leeks & Saffron Sauce Poached Haddock with Spinach & Mature Cheddar Sauce Salmon & Prawn Fish Pie with Garden Peas and Garlic Mash



### SIDE OPTION (choose one)

Roasted Potatoes (Vg,G,D) Minted New Potatoes (Vg,G,D) Potato & Herb Mash (V,G) Oven Roasted Root Vegetables (Vg,G,D) Basmati Rice (Vg,G,D) Steamed Cous Cous (V,D)

# **DESSERT** (choose one)

Chocolate Truffle Mousse (V)
English Strawberry Cheesecake (V)
Organic Lemon Tart (V)
French Apple Flan (V)
Sticky Toffee Pudding (V)
Tiramisu (V)

British Cheese Selection (optional, £3.40) Seasonal Fruit Platter (optional, £3.40)

£19.95 includes bread & butter, selection of salads, hot main, hot vegetarian, hot side dish & dessert. We usually provide 75% of the main courses hot and 25% of the vegetarian dishes hot, but this proportion can be changed to suit your guests. Minimum 25 quests, chef & service staff at additional cost. Prices exclusive of VAT.