

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 – £18.95

All packages include:

*Assorted Country Breads & Butter
Selection of 3 Seasonal Salads*

STARTER (optional, choose one £2.95)

- ✓ Red Onion & Welsh Goats Cheese Tart
Scottish Salmon Terrine with Salsa Verde
Prawn Cocktail Pots with Marie Rose Dip
- ✓ Chargrilled British Vegetables with Tomato Salsa
- ✓ Roasted Pumpkin & Coriander Frittata
Mature Cheddar & Cured Bacon Quiche

MAIN COURSE (choose one)

Aberdeen Angus Beef & London Stout Pie
Ragout of Suffolk Chicken & English Asparagus
Welsh Lamb Tagine with Dates & Pickled Lemon
Roasted Shetland Salmon with Watercress Sauce
Poached Atlantic Haddock with Spinach & Mature Cheddar Sauce
Cornish Fish Pie with Grained Mustard Mash

✓ VEGETARIAN OPTION (choose one)

Green Pea Risotto with Basil Pesto
Ratatouille with Grilled Polenta
Lancashire Vegetable Hot Pot
Potato Gnocchi with Watercress & Chestnuts
Macaroni & Mature Cheddar Cheese
Baked Butternut Squash with Ricotta & Spinach

SIDE DISHES (choose one)

Roasted Potatoes
Minted New Potatoes
Potato & Herb Mash
Colcannon
Basmati Rice
Steamed Cous Cous

DESSERT (choose one)

Kent Apple Tart
English Raspberry Eton Mess
Chocolate Mousse
Devon Strawberry Posset
Lemon Tart
Potted Blueberry Cheesecake

CHEESE SELECTION & SEASONAL FRUIT PLATTER (optional, £2.95)

£18.95 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 guests – disposable crockery included, chef & service staff at additional cost. Prices exclusive of VAT.

