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 & welsh 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

VEGETARIAN OPTION (choose one)

Green Pea Risotto with Basil Pesto (Vg,G,D) Ratatouille with Grilled Polenta (Vg,G,D) Lancashire Vegetable Hot Pot (D) Potato Gnocchi with Watercress & Chestnuts Macaroni & Mature Cheddar Cheese Winter Root Vegetable Tagine (Vg,G,D)

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) Strawberry Mille Feuille (V) Lemon & Praline Tart (V) Passionfruit Cheesecake (V) Chocolate Fudge Cake (V) Seville Orange & Caramel Mousse (V)

Cheese Selection & Seasonal Fruit Platter (optional, £3.25)

£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 guests, chef & service staff at additional cost. Prices exclusive of VAT.

