



FORK BUFFET MENU

PLEASE CHOOSE FROM THE OPTIONS BELOW

SALADS

(PLEASE CHOOSE 2 OF THE BELOW OPTIONS)

Red and white coleslaw
New potato & spring onion mayonnaise salad
Cous cous with pomegranate & mint
Roasted sweet potato with black eyed bean & sweet chilli sauce
Sunblushed tomato & olive pasta salad
Sliced plum tomato & toasted pine nut salad in a balsamic syrup

VEGETABLE

(PLEASE CHOOSE 1 OF THE BELOW OPTIONS)

Wild mushroom risotto balls with garlic mayo
Chard asparagus with a blue cheese dip
Goat's cheese & red onion tart
Cherry tomato & pesto tarts
Provencal Vegetable frittata
Chard provencal vegetables in herb oil

MEAT

(PLEASE CHOOSE 2 OF THE BELOW OPTIONS)

Crispy beef on a mangetout & beansprout salad with a soya dressing
Braised ham hock with puy lentils & vegetable salad
Stir fried lamb with honey & wholegrain mustard on a new potatoes and pea salad
Peppered rump of beef, spring onion & sesame noodle salad
Five spiced confit duck leg, with a watercress & orange salad
Chargrilled chicken kebabs
Belly pork in a maple syrup glaze on a warm mixed bean cassoulet
Cold meat platter

POTATO

(PLEASE CHOOSE 1 OF THE BELOW OPTIONS)

Homemade chunky chips
Shoestring fries
Cajun wedges with a sour cream dip
Mini jacket potatoes filled with cream cheese and chive
Mint buttered new potatoes

FISH

(PLEASE CHOOSE 1 OF THE BELOW OPTIONS)

Prawn & vegetable frittata
Seafood platter
Mini prawn & crayfish cocktails
Smoked salmon & dill filo tarts
Thai fish cakes with tomato salsa
Herb crusted greenlip mussels

All dishes are served with a selection of bread rolls and a tossed leaf salad