

## Fork Buffets

### Cold Fork Buffet

Classic Cold Meat Platter with a selection of pickles  
Fish of the Day Platter  
A Selection of three freshly prepared salads chosen from the list below  
Crusty bread selection  
A choice of one dessert chosen from the list below

**£21.75 per person + VAT**

### Hot Fork Buffet

A choice of two main dishes chosen from the list below  
A selection of three different salads of the day chosen from the list below  
A side dish  
A choice of one dessert chosen from the list below  
Freshly baked bread selection

**£24.00 per person + VAT**

### Main Dishes

#### Meat

Thai Chicken Curry and Rice  
Honey, Lemon and Mustard Chicken  
Classic Italian Chicken Cacciatore  
Lasagne  
Rich Beef Stew with Herby Dumplings  
Beef Stir-fry with Black Bean Sauce  
Shepherd's Pie  
Lamb Moussaka  
Lamb Tagine

#### Fish

Fisherman's Pie  
Roast Salmon with Pesto Mash  
Tuna served with a Lemon & Dill Sauce  
Fishcakes: smoked haddock with tartar sauce OR Mackerel & Horseradish  
Moroccan Sea Bass Fillets  
Thai Green Fish Curry  
Salmon En-croute

#### Vegetarian

Spinach, Ricotta & Parmesan Lasagne  
Vegetable Casserole with Herb Dumplings  
Vegetarian Moussaka  
Mushroom Chilli served with Basmati Rice  
Three Cheese & Spring Onion Pie  
Bean Cassoulet in tomato sauce  
Vegetable Jalfrezi served with Pilau Rice



### Salad Selection

Chargrilled Chicken served with Rocket, Mixed leaves, Chunky Cucumber & Cherry Tomatoes  
Honeyed Chicken Cous Cous with Almonds and Sultanas accompanied by a Fresh Mint Yogurt Dressing  
Roasted Salmon Nicoise with Boiled Eggs  
Tonno e Fagioli with Flaked Tuna, Cannellini Beans, Fresh Parsley & Spring Onions  
King Prawn & Grilled Chorizo Pasta Salad with French Beans  
Brown Rice served with Grilled courgettes, Chickpeas, Feta Cheese & Fresh Herbs  
Italian Caprese Salad  
Classic Greek Salad  
Char-grilled Mediterranean Vegetables with Parmesan Shavings  
Bulgar Wheat served with Beetroot, Lentils, Chives & Mint accompanied  
by a Crème Fraiche, Lemon & Olive Oil Dressing  
Mixed Beans with Fresh Herbs, Chilli Flakes accompanied by an Olive Oil dressing  
Fusilli pasta dressed with Home-made Pesto, Cherry Tomatoes, Fresh Basil & Parmesan Shavings  
Avocado, Tomato, Chilli, Parsley & Cucumber salad  
Puy Lentil, Grilled Halloumi & Cherry tomatoes  
Gazpacho Salad of Ripe Tomatoes, Peppers, Celery, Black Olives,  
Basil & Parsley with Roasted Ciabatta Croutons  
New potatoes with Caper berry Crème Fraiche Dressing  
Chunky Coleslaw

### Dessert Selection

Fresh Fruit Salad  
Passion Fruit Fool Pots  
Sparkling Elderflower Jelly Pots topped with Whipped Mascarpone  
Raspberry Ripple White Chocolate Mousse Pots  
Cappuccino Coffee Chocolate Mocha Pots topped with Grated Chocolate & Toasted Nuts  
Morello Cherry Pots topped with Vanilla Crème Fraiche  
Selection of Home-made Cup Cakes

**NB: All prices are per person and exclusive of VAT**

