



Hot Fork Buffet Menu

Minimum of 20 covers

Silver £20.00 per head

A choice of one main dish & a vegetarian option plus dessert

Gold £23.00 per head

A choice of two main dishes & a vegetarian option plus 2 desserts

Meat/Fish Dishes

Homemade beef lasagne
Chicken, sweet potato & spinach coconut curry (GF)
Shepherds pie (beef or lamb) (GF) (lamb £1 p/h supplement)
Normandy Pork (Pork fillet in a mustard cider sauce)
Beef in ale casserole
Beef Mexican style chilli with sour cream (GF)
Creamy chicken, white wine, tarragon & mushroom casserole (GF)
Newmarket sausages, mustard mash & rich onion gravy
Moroccan lamb tagine (GF) (lamb £1 p/h supplement)
Hearty chicken stew, herby dumplings, root veg mash
Green Thai or red Thai curry - chicken (GF)
Mac & cheese with crispy pancetta
Spanish chicken, chorizo, olives (GF)
Chicken panang curry (GF) (contains peanuts)
Chicken cacciatore (GF)

Vegetarian/Vegan dishes

Spinach, chickpea & sweet potato curry (GF) (VG)
Vegetable Mexican style bean chilli (GF) (VG)
Moroccan style vegetable tagine (GF) (VG)
Thai green or red vegetable curry (GF) (VG)
Aubergine parmigiana
Mushroom stroganoff (GF)
Mac & cheese
Penne with a Scillian style aubergines (VG)
Veggie sausages, mash, onion gravy

All dishes accompanied by potatoes, rice, bread, vegetables or salad as appropriate

Desserts.....

Dessert

Banoffee pie
Seasonal fruit pavlova (GF)
Seasonal fruit crumble
Mango & lime tart
Chocolate roulade (GF)
Baked vanilla cheesecake with fruit topping
Warm chocolate pudding and chocolate sauce
Lemon tart with berries
Tiramisu
Warm chocolate brownies
Sticky toffee & date pudding with toffee sauce
Treacle tart
Best ever fresh fruit trifle
Fresh fruit salad (tropical/summer fruits) (GF)

All served with cream or custard

KEY: (GF) Gluten free

If required, serving staff are charged at £16.00 per member of staff per hour worked plus VAT