



out to lunch

Cold fork buffet menu 2024

Minimum of 15 covers

Silver £22.50 per head

Choose one meat or fish option, a vegetarian option & 1 dessert option

Gold £26.50 per head

A choice of two meat or fish options, a vegetarian option & 2 dessert options

Chicken

Chicken caesar platter with parmesan shavings (add anchovies if you wish)
Chicken tikka skewers with minty yoghurt, coriander salad & mango salsa (GF)
A platter of chicken with a lemon tarragon dressing with rocket & grapes (GF)
Harissa marinated chicken platter with a minty yoghurt & pomegranate (GF)

Pork

Charcuterie meats, roasted vegetables, mozzarella, olives & figs (GF)
Hand carved ham ploughman's platter with pickles & chutnies (GF)
Platter of BBQ style pulled pork with apple slaw & pickles (GF)

Fish

Poached & smoked salmon, asparagus & a lemon dill mayonnaise (GF)
Homemade salmon & dill quiche
Harissa lime king prawn cocktail platter (GF)
Griddled tuna nicose salad platter (GF)

Vegetarian/Vegan

Homemade quiche of the week
Halloumi & roasted peppers skewers, herb oil (GF)
Best of british cheese platter with pickles, relishes (GF) & artisan bread
Wedges of Spanish style tortilla served with roasted vegetables, olives & Manchego cheese (GF)
Platter of falafel, houmous, baba ganoush, roasted spiced chickpeas, olives, crunchy pickled veg & pitta bread strips (VG)

Salads and desserts.....

Bread & Salads

A selection of freshly baked artisan breads with butter will be provided

Please choose your 4 salads

(we recommend you choose **one** from under each heading but it's entirely up to you, or we are happy to choose for you)

LEAFY

Classic mixed salad (VG)(GF)

Caesar salad (V)

Greek salad (V) (GF)

Rocket & parmesan salad with a balsamic glaze (V)(GF)

Caprese: spinach & leaves, mozzarella, tomato & basil (V)(GF)

POTATO

Potato salad with a classic spring onion & chive mayonnaise (V) (GF)

Herby roasted baby potatoes (VG)(GF)

Baby potatoes with green beans, cherry tomatoes, kalamata olives, salsa verde dressing (VG)(GF)

RICE, PASTA & COUS COUS

Wild rice salad with roasted vegetable, pinenuts & fresh herbs (VG)(GF)

Harissa cous cous, roast carrots, feta, mint & spring onion (V)

Moroccan style cous cous (VG)(NUTS)

Pasta with red pesto, mozzarella, oven roasted tomatoes (V) (NUTS)

Spanish style rice salad, chorizo, roasted peppers, tomatoes & olives (GF)

Herby brown rice salad, roasted veggies, chickpeas & halloumi (V)(GF)

Tex Mex style sweet potato, chilli & lime rice salad (VG) (GF)

OTHER

Homemade traditional coleslaw (V)(GF)

Waldorf salad (V) (GF)(NUTS)

Dessert

Banoffee pie

Mango & lime tart

Seasonal fruit pavlova (GF)

Chocolate roulade (GF)

Vanilla cheesecake with fruit topping

Lemon tart with berries

Tiramisu

Chocolate brownies

Treacle tart

Best ever fresh fruit trifle

Fresh fruit salad (GF)

All served with cream

KEY: (GF) Gluten free