



Cold fork buffet menu 2022

Minimum of 15 covers

Silver £19.95 per head

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

Gold £23.95 per head

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

Platinum £27.95 per head

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

Chicken

Homemade coronation chicken on watercress with apricots (GF)

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 mint raita & pomegranate (GF)

Beef, pork & lamb

Charcuterie meats, roasted vegetables, mozzarella, olives & figs (GF)

Hand carved roast beef platter with horseradish, roasted beets & pickles (GF)

Hand carved ham ploughman's platter with pickles & chutnies (GF)

Slow cooked cumin lamb with minty yoghurt & pomegranate (GF)

Platter of BBQ style pulled pork with apple slaw & pickles (GF)

Fish

Poached salmon, smoked salmon & prawns with asparagus and a sour cream & cucumber dressing (GF)

Smoked salmon & dill quiche

Griddled tuna nicose salad platter (GF)

Vegetarian

Homemade quiches or tarts - seasonal flavours

Homemade cheese, leek & potato pie

Halloumi & roasted vegetable 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 & minty yoghurt dips, olives (GF) & pitta bread

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 (anchovies on request) (V)
Greek salad (V) (GF)
Rocket & parmesan salad with a balsamic glaze (V) (GF)
Caprese: spinach & leaves, mozzarella, tomato & basil (V)

POTATO

Potato salad with a classic spring onion & chive mayonnaise (V) (GF)
Honey & rosemary roasted baby potatoes (VG) (GF)
Baby potatoes with French beans, cherry tomatoes, kalamata olives & a salsa verde dressing (VG) (GF)

RICE, PASTA & COUS COUS

Wild rice salad with roasted vegetable, pinenuts & fresh herbs (VG) (GF)
Cous cous with basil, mozzarella, oven roasted tomatoes & rocket (V)
Moroccan style harissa cous cous, roast carrots, feta, mint & spring onion (V)
Pasta with red pesto, mozzarella, oven roasted tomatoes & rocket
Spanish style rice salad, chorizo, roasted peppers & tomatoes, olives & sherry vinegar dressing (GF)
Herby brown rice salad, roasted veggies, chickpeas & halloumi (V) (GF)

OTHER

Homemade traditional coleslaw (V) (GF)
Waldorf salad (V) (GF)
Superfood - grains, crunchy veg, spinach, edamame beans, beetroot & pumpkin seeds in a herby Lemon & olive oil dressing (VG)

Dessert

Banoffee pie
Mango & lime tart
Seasonal fruit pavlova (GF)
Seasonal fruit crumble
Chocolate roulade (GF)
Vanilla cheesecake with fruit topping
Warm chocolate pudding and chocolate sauce
Lemon tart with berries
Tiramisu
Bakewell tart
Pineapple upside down with glace cherries
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