



# Hot Fork Buffet Menu

**Minimum of 15 covers**

## **Silver £19.50 per head**

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

## **Gold £22.75 per head**

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

## **Platinum £25.75 per head**

A choice of three 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)

Thai Beef massaman curry (GF)

Hearty chicken stew, herby dumplings, root veg mash

Green Thai or red Thai curry - chicken (GF)

Mac & cheese with crispy pancetta

Chicken in red wine (GF)

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)

Roasted vegetable lasagne

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

## Dessert

Banoffee pie  
Seasonal fruit pavlova (GF)  
Seasonal fruit crumble  
Lemon crunch pie  
Normandy apple tart  
Chocolate roulade (GF)  
Baked vanilla cheesecake with fruit topping  
Warm chocolate pudding and chocolate sauce  
Lemon tart with berries  
Tiramisu  
Chocolate tart  
Bakewell tart  
Chocolate cheesecake  
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\*\*