

Hot Fork Buffet

Traditional buffet style or Family Sharing style of service optional.

 Indicates Vegan  Indicates Vegetarian

Menu A £17.00pp+VAT

Assorted Fresh Bakers Rolls

Choose any three items (one must be vegetarian)

Chicken Chasseur – with Baby Mushrooms, cooked in creamy White Wine Sauce



Luxury Fish Pie - in Tarragon & white wine sauce topped with Creamy Mash & Cheddar Cheese

Pancetta & Spinach Pesto Penne Pasta – topped with Toasted Pine Nuts & Fresh Parmesan Shavings

Traditional Homemade Lasagne – Served in a creamy Béchamel Sauce & Topped with Cheddar Cheese

Chicken with Pancetta, - Wholegrain Mustard & Crème Fraiche sauce

Traditional Shepherd's Pie – topped with Creamy Mashed Potato

Vegetable Lasagne - Roasted Seasonal Vegetables in a creamy Béchamel Sauce & Cheddar Cheese  or 

Mediterranean Vegetable Penne Pasta - in fresh Basil Sauce 

Sweet Potato and Black Bean Shepherd's Pie 

Choose any three salads/sides from the menu

Choose any two desserts from the menu

Menu B £19.50pp+VAT

Assorted Fresh Bakers Rolls

Choose any three items (one must be vegetarian)

Red Thai Beef Curry - Cooked in a Traditional Thai Coconut Sauce, With peppers, Fresh Lemon Grass & Coriander


Locally Sourced Chicken Breast – with Wild Mushrooms, served with a Tarragon & Cream Sauce


Poached Salmon Filet - served in a Dill, Lemon, & Cream Sauce

Coq Au Vin – Locally Sourced Chicken, Smoked Bacon & Mushrooms, cooked in a Red Wine Sauce

Mediterranean Cassoulet – Pork Sausages, Streaky Bacon & White Haricot Beans cooked in a Red Wine sauce

Moussaka - Butchers Lamb Mince & Roasted Aubergine in a Creamy Béchamel Sauce & Cheddar Cheese

Spinach Nutmeg & Ricotta Cannelloni - topped with Melted Mozzarella Cheese 

Vegetarian Mixed Bean Chili - Cannellini, Borlotti & Kidney Beans, in a Spiked Tomato Sauce 

Sweet Potato, Lentil & Coconut Curry 

Choose any three salads/sides from the menu

Choose any two desserts from the menu

Menu C £22.00pp+VAT

Assorted Fresh Bakers Rolls

Choose any three items (one must be vegetarian)

Steamed Asian Seabass - with a Lemon & Coriander Dressing

Spanish Style Lemon & Olive Herb Chicken - served in light Crème Fraiche sauce

Traditional Lancashire Hot Pot – Chunky Lamb Pieces cooked with Sautéed Onions, Topped with Sliced Potatoes


Indonesian Monkfish, Cod & Prawn Curry - Cooked with fresh Ginger, Lemon Grass, Baby Green Beans & Coconut Milk


Beef Bourguignon – with Pancetta, Baby Onions, & Mushrooms in a Red Wine Sauce

Moroccan Lamb – Tender pieces of Lamb, cooked in a fragrant Traditional Sauce

Homemade Shortcrust Pastry pie with Steak & Mushroom

Homemade Shortcrust Pastry pie Chicken & Asparagus

Shortcrust Pie deep filled with Leek, Squash & Broccoli 

Goats Cheese Gratin – Roasted Aubergine, Courgette & Tomato topped with Melted Goats cheese & Herb Crust 

Lentil Bolognese Stew with Chickpeas & Kale 



Choose any three salads/sides from the menu

Choose any two desserts from the menu

Salads

- Sliced Beef Tomato & Red Onion Salad 
- Classic Caesar Salad with Pan Fried Croutons,
Topped with Parmesan Shavings
- Greek Salad with Basil Olive Oil Dressing
- Fresh Lemon, Coriander & Minted Couscous
- Seasonal Fresh Mixed Green Leaf Salad 
- Chick Peas Infused with Roasted Bells peppers 
- Celery, Apple, Grape & Walnut Salad
- Herbed Quinoa & Carrot Salad 
- Spicy Bean Salad with a fresh Chilli Dressing 
- Buckwheat with Roasted Med Vegetables 
- Chunky Coleslaw

Sides

- Cumin Roasted Carrots & Red Onions 
- Garden Peas with Fennel & Thyme 
- Seasonal Market Vegetables & Fresh Mint
- Roasted Mediterranean Vegetables 
- Basmati Rice & Herbs 
- Three Green Vegetables (Sugar snap peas, fine green
beans & Fresh Garden Peas.)
- Buttery New Potatoes with Fresh Herbs
- Roasted Thyme & Garlic Baby Potatoes 
- Mixed Vegetable Saffron Rice 
- Creamy Mash Potato
- Oven Roasted Root Vegetables 

Dessert

* Indicates served warm

- Glazed Lemon Tart
- Banoffee Pie
- Black Forest Gateau
- Dark Choc Truffle & Salted Caramel Torte
- Mixed Red Berry Cheesecake
- Eton Mess ( opt)
- Lemon Posset
- American Double Chocolate Brownie (nut free)
- Dark Chocolate Fondant*
- Sticky Toffee Pudding*
- Lemon infused Treacle Tart* with Clotted Cream
- White Chocolate & Madagascan Vanilla Mousse
- Vanilla Panacotta Red Berry Pudding
- St Clements Cheesecake
- Exotic Fresh Fruit Salad 
- Strawberry Fool Stack with Shortbread Biscuit
- Chocolate (& avocado) Mousse w' Raspberries & Pistachio 
- Vanilla Crème Brulee
- Gluten Free Brownie
- Baileys Milk Chocolate Mousse
- Individual Passion Fruit Pavlova

Trio of desserts – Shortbread biscuit with strawberry fool, zesty lemon posset with raspberry, mini double chocolate brownie (£2.00 supp)

Sharing platter – Selection of our best loved miniature desserts; ideal for sharing. (£2.00 supp)

Selection of English & Continental Cheese
& Biscuits (£4.00 sup)

Additional Mixed Berries to be served with your dessert choices (£1.50 sup pp)

Cheese Towers (photos & quote available on request)

Celebration Cakes (photos & quote available on request)





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Add a cold plated appetiser - £4.00pp+VAT

Prosciutto Ham served with a baked fig compote & red amaranth

Caprese Salad; Buffalo Mozzarella, beef tomato & basil 🍷 or 🌱

Chicken Liver Parfait served with caramelised red onion marmalade

Smoked Salmon served with fresh lemon & dill mayonnaise

Traditional Soup; choose from (Watercress, Butternut squash or Cauliflower & Chive) 🍷 or 🌱

Classic Chicken Caesar Salad topped with parmesan shavings

Minimum order of 40 people.

This price includes; uniformed chef, presentation dishes, crockery, cutlery, disposable napkins, buffet table & buffet table linen.

Linen napkins are available to hire for £1pp & linen cloths at £10.00 each.

Uniformed staff are available at £12.50 per hour, per staff member.

Tea, coffee, glassware, soft & alcoholic drinks are also available.

We can bring our kitchen facilities for a cost of £250 (for every 200 guests).