

## **Hot Fork Buffet**

Traditional buffet style or Family Sharing style of service optional.

### **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 Fraîche sauce

**Traditional Shepherd's Pie** – topped with Creamy Mashed Potato

**Vegetable Lasagne** - Roasted Seasonal Vegetables in a creamy Béchamel Sauce & Cheddar Cheese (V)

**Mediterranean Vegetable Penne Pasta** - in fresh Basil Sauce (V)

\*\*\*\*

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 (V)

**Vegetarian Mixed Bean Chilli** - Cannellini, Borlotti & Kidney Beans, in a Spiked Tomato Sauce (Vegan)

**Sweet Potato, Lentil & Coconut Curry** (V)

\*\*\*\*

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 Fraîche 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 (Vegan)

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

\*\*\*\*

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

### Sides

Seasonal Market Vegetables  
 Roasted Mediterranean Vegetables  
 Basmati Rice  
 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  
 Oven roasted root vegetables

### Dessert

\* Indicates served warm

Glazed lemon tart  
 Banoffee pie  
 Traditional mascarpone tiramisu  
 Dark choc truffle & salted caramel torte  
 Mixed red berry cheesecake  
 Raspberry white chocolate & blueberry torte  
 Eton mess  
 American double chocolate brownie  
 Dark chocolate fondant\*  
 Sticky toffee pudding\*  
 Traditional apple pie  
 Lemon infused treacle tart\*  
 Vanilla panacotta & red berry pudding  
 St clements cheesecake  
 Exotic fresh fruit salad  
 Strawberry fool stack with shortbread biscuit  
 Vanilla & white chocolate crème brulee  
 Gluten & lactose free brownie

**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 (£3.50 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)

### Add a cold plated appetiser - £4.50pp+VAT

**Parma Ham & Honey Dew Melon** drizzled with balsamic dressing  
**Caprese Salad** Buffalo Mozzarella & sliced beef tomato, drizzled with extra virgin rapeseed oil (V)  
**Chicken Liver Parfait** served with red onion compote  
**Smoked Salmon** served with fresh lemon & dill mayonnaise  
**Traditional French Onion Soup** topped with cheesy croutons (V)  
**Watercress Soup** drizzled with soy cream (Vegan)

### 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).