



Fork Buffet A – 2 Courses £24.00, 3 Courses £26.00

Please choose one starter for your entire party:

Soup with herb croutons

Select from: Tomato and thyme, Carrot and coriander, cream of vegetable, Leek and potato, Lentil

Smooth chicken liver pâté with red onion marmalade and melba toast

Peppered watermelon and Parma ham salad finished with a balsamic glaze

Fan of honeydew melon with berry compôte and refreshing sorbet

Main Courses

Roast turkey

Honey glazed gammon

Mediterranean vegetable and Goat's cheese quiche or ricotta and spinach quiche

Served with roasted new potatoes

Salads

Please choose three from the selection below:

Green salad

Greek salad

Tomato and shallot with balsamic vinegar

Potato and chive salad

Red cabbage coleslaw

Spicy rice and vegetable salad

Desserts

Choose one dessert for your entire party

Profiteroles with warm chocolate sauce

Fresh fruit salad with Chantilly cream

Cheesecake

Select from: Lemon and lime, Orange, Vanilla and toffee

Tea or coffee with mints





Fork Buffet B – 2 Courses £27.00, 3 Courses £31.00

Please choose one starter for your entire party:

Soup with herb croutons

Select from: Cream of cauliflower and gruyere cheese, Cream of mushroom,
Smoked bacon and lentil, vegetable minestrone, roasted butternut squash,
Parsley and potato, celery and stilton, French onion soup with cheese crouton

Smoked chicken and ham hock terrine with homemade piccalilli and warm toast

Hot smoked salmon and spring onion fishcake with a tomato, chilli and coriander salsa

Trio of melon, mint syrup and mango sorbet

Main Courses

Whiskey glazed gammon

Slow roasted topside of beef

Mini Yorkshire puddings with beef and horseradish

OR Chicken satay with peanut dip / lemon and coriander marinade

Tomato and asparagus quiche **OR** spinach and ricotta quiche

Served with roasted new potatoes

Salads

Please choose four from the selection below;

Greek Salad

Coleslaw with sultanas and coconut

Potato, wholegrain mustard, crispy bacon and chive salad

Tomato, shallot and mozzarella salad with balsamic vinegar

Spicy pineapple and pine nut cous cous salad

Rocket and parmesan salad

Desserts

Choose one dessert for your entire party

Grand Marnier and rich chocolate pot with hazelnut crumb

Mixed berry pavlova

Cheesecake

Select from: Salted caramel, Lemon and ginger, Chocolate and orange White chocolate
and rhubarb, Baileys, Orange and pomegranate

Tea or coffee with mints



Additional supplement choices:

Whole dressed salmon
£8.00 per person

Whole dressed salmon as a replacement for one meat item
£4.50 per person

Selection of cheeses with homemade chutney, biscuits and French bread
£5.50 per person

Additional salad
£1.50 per person

Baguettes and butter
£1.25 per person

