

HOT FORK BUFFET MENU



2-Course Menu - £32 per person, based on a minimum of 20 guests

MAIN COURSES

Please select up to 3 main course dishes, including any vegetarian selections:

- Ham Hock, Leek & Grain Mustard Pie (D, EG, G, M, SL)
- Slow Cooked Beef Ragu, Penne Rigata (D, EG, G, SL)
- Mediterranean Bean Chilli (VG)
- Lamb Tagine, Lemon & Parsley Cous Cous (G, SL)
- Chicken Paella, Prawns, Chorizo, Saffron (G, SF, SL)
- Sauté Chicken, Button Mushrooms, Tarragon Sauce (D, SL)
- Root Vegetables, Lentil Pie, Topped with Puff Pastry (G, VG)
- Mediterranean Vegetable Wellington (G, SL, VG)
- Bowood Fish Pie (D, EG, F, G, SL)
- Chicken Jalfrezi, Pilau Rice, Naan Bread (D, G, N)
- Lamb Moussaka (D, G)

Served with a Selection of Seasonal Vegetables (VG) & New Potatoes (VG)

DESSERTS

Please select 2 desserts (served 50:50):

- Profiteroles & Chocolate Sauce (D, EG, G, V)
- Chocolate Tart (D, EG, G, N V)
- Lemon & Raspberry Roulade (D, EG, V)
- Salted Caramel Cheesecake (D, EG, G, V)
- Eton Mess (D, EG)

Please advise your coordinator of any specific allergies
or dietary requirements in advance.

Every effort is made to ensure our dishes are allergen free, but there is
a possibility of cross contamination in a busy kitchen environment.

(C) CELERY | (D) DAIRY | (EG) EGGS | (F) FISH | (G) GLUTEN | (L) LUPIN
(MO) MOLLUSCS | (M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH
(SE) SESAME SEEDS | (S) SOYA | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

FINGER BUFFET MENU



Option 1 - 9 items (7 savoury & 2 sweet) - £29.5 per person

Option 2 - 11 items (9 savoury & 2 sweet) - £34.5 per person

SAVOURY ITEMS

In additional to a Selection of Freshly Cut Sandwiches & Wraps (vegetarian options included)
(Contain G - May also contain D, EG, G, M, SF, SL), please select 7 or 9 savoury items:

Selection of Savoury Tarts (D, EG, G, V)

Duck Spring Rolls, Hoisin Dipping Sauce (G, SL)

Tandoori Chicken Skewers (SL)

Lamb Koftas, Tzatziki Dip (D, G)

Spring Onion & Halloumi Bruchetta (G, V)

Vegetable Samosas, Mango Chutney (G, SL, V)

Mini Fish & Chips (F, G)

Coconut Prawns, Sweet Chilli Dipping Sauce (SF)

Pork Pies & Homemade Piccalilli (G, M, SL)

Spinach & Broccoli Quiche (D, EG, G, V)

Smoked Salmon on Pumpernickle Open Sandwich (D, F, G)

Smoked Haddock Fishcakes, Lemon Mayonnaise (EG, F, G)

Tomato Gazpacho Shots (VG)

Pea, Feta & Quinoa Spring Rolls, Sweet Chilli Dressing (D, G, V)

Wild Mushroom Tartlets (D, EG, G, V)

MINI SWEETS

Please select 2 mini sweets:

Eton Mess (D, EG, V)

Lemon Possett (D, G, V)

Chocolate Duo (D, EG, G, V)

Salted Caramel Profiteroles (D, EG, G, V)

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