

# FORK BUFFET MENUS

£30.00 per person  
For 30 or more guests

All menus have been designed to contain split protein options and a vegetarian option to offer a balanced choice for you and your guests. Should you require a bespoke buffet menu please contact your account manager. Please choose one dish from each of meat, fish and vegetarian selection, two salads and one dessert.

## WINTER (December to February)

### Meat selection

Traditional English Herefordshire braised beef with wholesome country vegetables  
Irish stout and lamb-shoulder stew with thyme and pancetta served with roast potatoes  
Roast chicken casserole with wholegrain mustard and crème fraiche, button mushrooms, leeks, turnips and new potatoes  
Moroccan spiced duck and date tagine with chickpeas, butternut squash and flaked almonds  
Braised pork shoulder with West Country cider, roasted root vegetables and sweet hispi cabbage

### Fish selection

Roast salmon fillet with lemon and parsley on a broccoli and sugarsnap pearl-barley risotto.  
Atlantic cod fillet on a bed of chorizo and butterbean stew with roasted red peppers, red onion and cherry tomatoes  
Smoked haddock fishcakes on edamame, courgette, lemon and garlic cauliflower rice, served with tartar sauce  
Louisiana-style seafood jambalaya of cayenne-spiced prawns with cod and salmon, diced peppers, sweetcorn and Cajun rice  
Lemongrass and ginger tuna with coconut milk, sweet potato and mangetout

### Vegetarian selection

Baked filo parcel of leeks, spinach, mushroom and feta cheese, served with white-wine and mushroom cream sauce  
Thai green curry with smoked tofu, aubergine, baby corn and coconut sauce with Asian vegetables, served with fragrant rice  
Tart of roasted balsamic onions, sun-kissed tomatoes, goats' cheese, baby spinach and toasted pine nuts with a light pesto dressing  
Spinach and ricotta tortellini with wheatberry, minestrone vegetables and parmesan cheese  
Italian-style baked frittata of kale, chard, crushed minted peas and ricotta cheese with a black-olive, herb and lemon salsa

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## Salad selection

Tabouleh salad of mixed grains, soft herbs and citrus, cucumber and macerated Saharan fruit  
Roasted beetroot, quinoa and sugarsnaps, broccoli and baby spinach  
Turkish cracked freekah with toasted almonds, roasted cauliflower with sultanas and lemon-parsley olive oil and cumin grated carrot  
Charred Mediterranean vegetables with marinated olives  
Asian bok choy, red peppers, beansprouts, Chinese cabbage and baby corn  
Kale, beet and barley salad with miso-honey dressing  
New potatoes with wholegrain-mustard dressing, French green beans and baby spinach  
Roasted fennel and butternut with cumin chickpeas

## Dessert selection

Hot gluten-free chocolate brownie with soft whipped vanilla cream  
Traditional English apple, pear and cinnamon crumble with Devonshire custard  
Treacle and date sticky toffee pudding and salted caramel sauce  
Marmalade, nutmeg and raisin bread-and-butter brioche pudding with pouring cream  
Mocha and pistachio chocolate tart with espresso mascarpone

Fresh fruit salad

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## **SPRING** (March to May)

### **Meat selection**

Navarin of beef with spring primavera vegetables and red wine sauce  
Rump of spring Welsh lamb, fricassee of French beans, petit pois, broccoli and roasted sweet potato  
Pesto-marinated chicken with spring greens, purple sprouting broccoli with Charlotte potatoes  
Honey and cinnamon seared duck, savoy cabbage, courgette batons and mustard carrots  
Sweet and sour pork on napa cabbage, bok choy and baby sweetcorn stir fry with toasted sesame seeds and short soba noodles

### **Fish selection**

Honey and lemon glazed salmon fillets with roasted asparagus, blistered cherry plum tomatoes and caper and parsley crushed new potatoes  
Andalusian-spiced pollock, smoked paprika chorizo and chickpea stew with baby spinach and saffron wheatberry  
Oven baked piri piri tilapia with crushed baby new potatoes, roasted piquillo peppers and balsamic red onions with chives and spring onion  
Spanish-style seafood paella with tiger prawns, cod and mussels in a tomato and saffron broth with just a hint of paprika  
Baked sea trout with capers and white wine on a bed of courgette and pea fricassee with crisp pancetta and puy lentils

### **Vegetarian selection**

Tartlet of minted pea, English asparagus and wild mushrooms with fresh chervil  
Hoisin vegetable stir fry with smoked tofu, baby corn, sweet peppers and fluffy white rice (VG)  
Vegetable puff pastry Wellington of spring vegetables, feta cheese, kale and spring greens with a basil and tomato sauce  
Mushroom ravioli and white wine cream sauce with fresh tarragon, spinach and toasted pine nuts  
Spanish-style tortilla with classic Manchego cheese and fresh spicy salsa

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## Salad selection

Puy lentil and braised fennel with preserved lemon and fine beans  
Edamame, snow peas and broccoli with red quinoa and baby spinach  
Zesty five bean Mexican-style salad with salsa and fresh avocado  
Shaved heritage carrot, courgette ribbons, coriander and pumpkin seeds  
Firecracker peppadew and red cabbage coleslaw with orange segments and flat leaf parsley  
New potato and flat leaf parsley with grilled English asparagus spears and shredded mangetout  
Fennel, grapefruit, sugar snap pea and chicory  
Bulgur and fresh herbs with cucumber, spring onion, curly kale and lemon

## Dessert selection

Macerated English strawberry and poached rhubarb Eton mess with crushed meringue  
Orange and vanilla sponge with star anise syrup and fresh orange segments  
Mini passionfruit tartlets with blueberry compote  
Chocolate bread and butter brioche pudding with fresh whipped vanilla cream  
Chocolate tart selection with raspberry, mango and blueberry

Fresh fruit salad

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## **SUMMER** (June to August)

### **Meat selection**

Lemon and thyme roasted chicken breast, cherry tomatoes, new potatoes and olives with broccoli and sugar snap peas  
Teriyaki beef stir fry with egg noodles and toasted sesame, bok choy and bean sprouts, napa cabbage and mange tout  
Shredded confit duck and summer green vegetables, wilted spinach and spring cabbage with Madeira jus  
Slow cooked shoulder of lamb with gremolata, summer squash and fricassee of beans  
Chipotle roasted pork shoulder and Mexican five bean cassoulet, sweet potato and piquillo peppers with coriander and chilli salsa

### **Fish selection**

Roast salmon fillet, mustard green beans and herbed parmentier potatoes with cashew and green olive tapenade  
Charred lemon and herb tuna steaks on warm niçoise salad with soft poached eggs  
Poached sea trout, samphire and saffron potatoes with lemon parsley and cucumber salsa  
Lime and basil crusted cod fillets on capers and crushed new potatoes, garden peas and dill oil  
Roast haddock fillet with petit pois française and crispy pancetta with chiffonade hispi cabbage

### **Vegetarian selection**

Bocconcini and grilled artichokes in basil pesto on roasted courgettes, roasted balsamic red onions, sweet bell peppers and toasted pine kernels  
Red onion and feta puff pastry tarts with fresh burst tomatoes, blistered cherry tomato and basil pesto with roasted cashew nuts  
Stuffed Portobello mushrooms with baby spinach and Rosary goats' cheese topped with roasted beetroot and butternut  
Thai green vegetable curry and smoked tofu with lemon grass and curry leaf rice  
Cashew nut pilau with mushrooms, sweet potato and lentils with seared paneer cheese and curried crème fraiche

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## Salad selection

Golden beetroot, pumpkin seed and chia with mangetout and quinoa  
Cracked freekeh wheat and edamame beans with English peas and orange segments  
Ribbons of carrot and courgetti, julienne bok choy with minted sugar snaps and lime splash  
Cavendish garden salad with Kentish rapeseed oils  
Fennel, grapefruit, raddicio and minted snow peas  
Broccoli and fresh burst tomatoes and toasted cashew nuts  
Red cabbage, apple, pecan nut and goji berry salad with lemon dressing  
English peas, edemame beans and green beans with toasted almonds

## Dessert selection

Summer berry Eton mess with fresh fruit compote and crunchy, crushed meringue  
Ginger and orange chocolate tart with fresh cream and maple oat crumble  
Almond and raspberry frangipane slice with toasted flaked almonds and soft whipped cream  
Lemon and blueberry sponge cake with blueberry coulis  
Apple and blackberry crumble with semi-whipped honey cream

Fresh fruit salad

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## **AUTUMN** (September to October)

### **Meat selection**

Hearty British beef and mushroom pie with silverskin onions, parsnips and puff pastry  
Chicken cacciatore with peppers and red onion, roasted in tomatoes, olives and orzo pasta  
Kentish turkey breast with a spiced sweet potato, spinach, chickpea and chorizo stew  
Lamb, aubergine and artichoke moussaka with creamy ricotta and nutmeg  
Pork and apple stew with parsnip and carrot batons and thyme dumplings

### **Fish selection**

Pesto-crust cod fillet with pancetta on roasted parmentier potatoes, steamed petit pois and heritage carrots  
Smoked haddock and trout fisherman's pie with steamed leeks and peas topped with Gruyère mash  
Roasted sea trout on a bed of farro, sugar snap peas, edamame beans and garlic new potatoes with red pepper tapenade  
Salmon en croûte with wilted spinach and grilled king oyster mushrooms with mushroom and tarragon sauce  
Wheat berry frutti di mare with mussels, clams and prawns in saffron and herbs with fillet of pollock and squid rings

### **Vegetarian selection**

Autumnal vegetable stew with saffron and cumin, crushed tomatoes, pumpkin and chickpeas  
Spinach and ricotta ravioli with pine nut, fresh spinach, butternut squash and a white wine sauce  
King oyster mushroom, leek, carrot and butternut shepherd's pie topped with potatoes and oregano (vg)  
Wild mushroom and barley risotto with wilted baby spinach, parmesan and a hint of nutmeg  
Sweet potato and red pepper galette with red onion and feta cheese with herbs

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## Salad selection

Roasted heritage carrots, pumpkin seed with baby spinach and red quinoa  
Nappa cabbage with soy dressing, sesame seeds, bok choy, baby corn and spring onion  
Cracked freekeh wheat and sugar snaps with English peas and edemame beans  
Broccoli, capers, parsley and soya yoghurt new potato salad  
Lemon marinated courgette ribbons, minted mangetout and grated carrots with chia seeds  
Cous cous salad of soft herbs, lemon and cucumber, fresh burst tomatoes and black olives  
Shaved beetroot, fennel and apple salad with radicchio and poppy seeds  
Roasted cauliflower, green lentil, walnut and watercress with sherry vinaigrette

## Dessert selection

Hot chocolate fudge cake with orange mascarpone  
Baked vanilla cheesecake with blueberry compote  
Toasted hazelnut and morello cherry chocolate tart with fresh chantilly cream  
Peach and almond cobbler with blubberies and a marmalade cream  
Poached Autumn and black forest fruits with crème anglaise

Fresh fruit salad