

HOT AND COLD FORK BUFFET MENU

Our chefs create hearty meals with clever ingredients to keep you full yet energised throughout the day.

Minimum of 30 guests

HOT AND COLD BUFFET MENUS

£30.00 per person

Choose one buffet option and one pudding or fresh fruit salad

Add an additional main dish - £35.00 per person

MENU 1

Minted braised lamb shoulder, sauteed purple potatoes, mushrooms, glazed pumpkin

Herb-crusted Peterhead cod, braised fennel, burnt lemon, spinach emulsion

Celeriac, potato and beet bake, parmesan rosemary crust (v)

Honey-glazed turmeric carrots (v)

Charred green beans, potato, chermoula fried almonds (ve)

Freekeh, beetroot, crumbled feta (v)

Farmhouse bread (v)



MENU 2

Sauteed beef, Dijon mustard, shallots, tarragon cream

Red pesto sea bass, rocket, capers, shallot dressing

Charred courgette, spinach and ricotta cannelloni (v)

Crushed potatoes, green olives (ve)

Red cabbage, walnut, yellow raisins, mayonnaise (v)

Roast butternut, red onion, pumpkin seeds (ve)

Gourmet bread rolls (v)

🌿 = Healthy lifestyle choice. (v) = vegetarian dishes. (ve) = vegan dishes.



MENU 3 | VEGAN

Barley and broccoli risotto, citrus gremolata (ve)
Roast aubergine, red pepper, coconut curry (ve)
Marsala aubergine steaks, hummus, pickled onions (ve)
Sauteed Brussels sprouts, cashew crumb, miso oil (ve)
Celeriac, kohlrabi, apple slaw, lemon, maple dressing (ve)
Roasted carrot, mung bean and tomato quinoa (ve)
Flat bread (ve)

MENU 4 | BRITISH

Grilled Norfolk chicken, roasted sweet potato, wilted spinach, parsley citrus oil
Turmeric Scottish salmon, braised red cabbage, crisp purple kale, tomato
Butternut, pumpkin and walnut tart, crisp rocket (v)
Baked rosemary Jersey Royals (ve)
Carrot and pumpkin slaw (ve)
Potato, gherkin, shallot, parsley salad (ve)
Farmhouse bread (v)

MENU 5 | HEALTHY 🌱

Chilli and lime marinated free-range chicken, spiced cauliflower
Poached sea trout, carrot, courgette ribbons, scallion dressing
Beetroot falafel crispy kale, roasted red onion, sweet potato, coriander dressing (ve)
Wilted winter greens (v)
Heritage tomato, onion, and basil salad (ve)
Roast peppers, aubergine, black olive (ve)
Beetroot ciabatta (v)

PUDDINGS

Lemon and lavender syllabub (v)
Bakewell tart, mint cream (v)
Chocolate pistachio pot (v)
Blueberry and lemon cheesecake (v)
Apple, rhubarb crumble (v)
Gingerbread sticky toffee pudding (v)