



FORK & FIELD
catering

events & corporate



Breakfast

Continental Breakfast - £7.50 per person

Freshly Baked Croissants & Pan Au Chocolat

Selection of Flavoured Yogurt Pots

Fresh Fruit Platters

Breakfast Sandwiches - £10.50 per person

Smoked Bacon Ciabattas - Served with Tomato Ketchup or HP Brown Sauce

Crushed Avocado, Rocket & Cherry Tomato Ciabattas

Sausage & Egg Muffin

Breakfast Sandwiches - £12.50 per person

Smoked Salmon & Crème Cheese Bagels, Fresh Dill

Breakfast Baps with a choice of two of the following fillings

Smoked Bacon | Sausage | Fried Egg | Tomato | Fried Mushrooms

Fresh Fruit Platters (Serves 5) - £25 per platter

Bananas, Mangos, Kiwi, Pineapple, Watermelon, Apple, Grapes



lunch

Hot Fork Lunch - £19 per person

Choice of 1 of the following:

- Chicken Tikka Masala, Basmati Rice, Naan Breads, Coconut and Coriander Yogurt
- Sweet and Sour Chicken, Yellow Peppers, Fresh Pineapple, Sticky Rice, Prawn Crackers
- Teriyaki Style Beef, Stir Fry Vegetables, Quinoa, Sesame, Scallion
- Chili Con Carne, Rice, Crunchy Nachos
- Thai Green Sweet Potato Curry, Quinoa, Chili

Cold Buffet Lunch - £22 per person

Selection of Artisan Sandwiches

- Mini Sausage Rolls
- Quiche Lorraine
- Pesto Pasta
- Dressed Leaf Salad
- Brownie Bites
- Lemon Drizzle Slices

Skewer Lunch - £27.50 per person

Choice of 2 skewers

- Cajun Spiced Chicken
- Chargrilled Chicken
- Barbequed Pork and Chorizo
- Halloumi & Mediterranean Vegetable

Selection of Salads

- Coriander and Chickpea
- Feta, Cherry Tomato & Fresh Basil Salad
- Spring Onion & Pancetta Potato Salad

BBQ Style Lunch - £27.50 per person

- 2oz Aberdeen Angus Beef Burger
- Chargrilled Hot Dogs
- Halloumi and Mediterranean Vegetable Skewers
- Corn on the cob
- Classic Greek Salad
- Chunky Coleslaw



grill menu

£40 per person

Served On The Grill

Peppered Rump Steak

Moroccan Spiced Chicken Breast

Kofta Kebabs

Served On The Side

Rosemary & Garlic roasted New Potatoes

Hot n' Spicy Sausages

Halloumi & Mediterranean Vegetable Skewers

Classic Greek Salad

Aubergine & Red Pepper Quinoa Salad

Zaatar Spiced Pitta Breads

Chickpea Hummus

Cucumber Tzatziki

Olive Oil & Balsamic Oil



Buffet menu

Buffet A - £17.95 per person

Select 2 Sandwiches, 2 Savoury Bites, & 2 Sweet Treats

Buffet B - £24.95 per person

Select 3 Sandwiches, 3 Savoury Bites & 2 Sweet Treats (Tea and Coffee included)

Artisan Sandwiches

Mature Cheddar Cheese & Red Onion Chutney

Honey Roast Ham & English Mustard

Roast Chicken Breast, Iceberg Lettuce, Tomato

Maple Cured Bacon, Lettuce & Tomato Smoked

Salmon & Crème Cheese

Salted Beef & Red Radish

Coronation Chicken

Egg Mayonnaise & Fresh Cress

Mozzarella, Tomato & Lettuce

Beetroot Hummus & Crispy Chickpea

Roasted Mediterranean Vegetable

Savoury Bites

Mini Sausage Rolls

Roasted Vegetable & Feta Quiche

Cheese & Sun-Dried Tomato Muffins

Mini Pork Pies, Mustard Mayonnaise

Mini Chicken and Bacon Pies

Sweet Treats

Chocolate Brownie Bites, Salted Caramel Popcorn

Lemon Drizzle Cake

Mini Cheesecakes

Mini Lemon Tarts

Chocolate Profiteroles

Chocolate Delice Squares



Bowl food

£27.00 per person
(3 Bowls per person)

Beer Battered Fish, Triple Cooked Chips, Tartar Sauce, Lemon

Chicken Tikka Masala, Saffron Rice, Mint Raita

Mexican Chili Con Carne, Cheese Glaze, Rice, Nachos, Jalapeno

Chicken Pintxo Skewers, Patatas Bravas, Fresh Chives

Braised Beef, Horseradish Pomme Puree, Glazed Chantenay Carrots, Red Wine Jus

Crispy Teriyaki Beef, Rice, Ginger, Lime, and Radish Garnish

Bourbon Glazed Burnt Ends, Creamed Potato, Savoy Cabbage, Cider Reduction

Lemon Pepper Salmon, Sayadich Rice, Spiced Hummus

Thai Green Sweet Potato Curry, Quinoa, Scallion, and Chili Dressing

Teriyaki Aubergine, Rice, Ginger, Lime, and Radish Garnish

Chickpea Falafel, Mediterranean Vegetable Quinoa, Aioli, Pomegranate Seeds

Chargrilled Artichoke Hearts, Quinoa, Tender stem Broccoli



roaming bites

canapés

3 for £9.50

5 for £12

Pork Belly, Bourbon Whiskey Glaze, Crushed Apple

Chicken Liver Pate, Chunky Shallot Chutney, Toasted Sourdough Croute, Fresh Chives

Crispy Asian Duck, Tangy Hoisin Dressing, Chilli, Scallion

Tandoori & Zaatar Spiced Chicken Skewers, Mango & Chili Dipping Sauce

Smoked Salmon Blini, Horseradish Cream, Micro-Herb

Mozzarella, Sun-Ripened Tomato, Olive, Crostini

Whipped Goats Cheese, Thyme Roasted Croute, Candied Beetroot Crisp, Walnut Crumb

Parmesan & Pine Nut Lollipop

Baked Feta, Sun-Ripened Tomato & Pesto Crostini

Beef Fillet, Rosemary & Garlic Slice, Horseradish Mayo

Garlic, Herb & Vintage Cheddar Cheese Pastry Twists

Minced Lamb & Chickpea Koftas, Minted Yogurt Sauce

Ham Hock, Crostini, Piccalilli Chutney

Chickpea Falafel, Pickled Radish, Lemon & Parsley Aioli

Aubergine Crisp, Zaatar spiced Babaganoush

Charcuterie Cones - £10.50 per person

Bexton Cheese, Salami, Parma Ham, Olives, Cornichons, Cracker Shards, Bread Sticks, Fresh Fruit



roaming bites

Doughballs - £10.95 per person

Served with a choice of two of the following toppings:

Garlic & Herb Butter

Tomato & Sage Relish, Prosciutto Crumb

Pork, Fennel, Caramelized Onion

Nacho Boxes - £11.95 per person

Crunchy Nachos, Melted Cheese, Sour Crème, Guacamole, Salsa

Roaming Sandwiches - £10.95 per person

Choice of 1 of the following:

Smoked Bacon & Sausage Baps, Tomato Ketchup & HP Sauce

Pulled Pork, Phils homemade Slaw, BBQ Sauce

Fish Fingers, Tartare Sauce, Iceberg Lettuce

Fish & Chip Supper Boxes - £13.95 per person

Beer Battered Fish, Thick Cut Chips, Tartare Sauce, Lemon Wedge

Served with Course Sea Salt & Malt Vinegar

Pan Asian Bowl Food - £25 per person

Chicken Katsu, Sticky Rice, Katsu Sauce, Dressed Salad, Pickled Ginger

Char Sui Pork, Pan Fried Noodles, Pak Choi, Szechuan – Soy Chilli Sauce

Sesame – Soy Stir Fried Noodles, Charred Vegetables, Beansprouts



dinner

3 Course Menu - £40 per person

starters

Goats Cheese & Caramelized Onion Tart, Balsamic Glaze

Ham & Pea Terrine, Piccalilli Chutney, Pickled Courgettes & Cucumbers, Grated Broccoli Salad, Charred Sourdough Croute

Caesar Salad, Seared Chicken, Romaine Lettuce, Rosemary Croutons, Parmesan, Caesar Dressing

Tofu, Spring Onion & Coriander Salad, Chili Jam

mains

Seared Chicken Breast, Rosemary and Garlic Roast Potatoes, Seasonal Vegetables, Maple Smoked Bacon, Gravy

Braised Beef, Horseradish Mash Potato, Parsnip Puree, Seasonal Vegetables, Charred Shallot Shells, Red Wine Jus

Salmon Fillet, Crushed New Potatoes, Buttered Asparagus and Green Beans, Baby Shallots, Cream Sauce, Fresh Parsley

Cauliflower Quarters, Romesco Sauce, Crisp Kale, Herba Salata, Purple Cauliflower & Fennel Puree

desserts

Classic Chocolate Brownie, Caramel Sauce, Vanilla Ice Cream, Salted Caramel Popcorn

Sicilian Lemon Tart, Limoncello Syrup, Mascarpone Crème, Fresh Strawberry and Mint

Sticky Toffee Pudding, Toffee Sauce, Vanilla Bean Ice Cream, Honeycomb Pieces, Fresh Strawberry

Vegan Lemon Cheesecake, Fresh Berry Compote



our partnerships

We currently work in partnership with several beautiful venues in England:

Larkspur Lodge, Knutsford, Cheshire
Stock Farm, Ashley, Cheshire
Ryland Farmhouse, Wilmslow, Cheshire
Delamere Events, Oakmere, Cheshire
The Monastery, Gorton, Manchester
Eyam Hall, Hope Valley, Derbyshire
Standon Hall, Stafford

what's included

Crockery
Stainless Steel Cutlery
Glassware
White Table Linen and Napkins
Chefs

*Should your event be taking place in a venue without kitchen facilities, there will be additional hire charges from £600.
Service staff will be charged accordingly.

dietary requirements

All our dishes are handmade by our in-house chefs meaning they can be easily adapted to suit all dietary requirements. Fork & Field's preparation kitchen operates at a 5-star food hygiene rating.

booking & payment

To secure your date, a deposit is payable and a signed copy of our terms & conditions.
Final payment is required 3 weeks prior to your event day.

final numbers

The final guest numbers and dietary requirements are required 4 weeks prior to your event day.
These will be the chargeable numbers.

tasting session

Upon confirmation, Fork & Field will invite you for a complimentary taster session, where you and your partner will have the opportunity to sample our dishes and meet our team. You may sample two starters, two mains and two desserts. Our tasting sessions are held at Larkspur Lodge, Knutsford, Cheshire.



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for more information

01565 651738

info@forkandfieldcatering.co.uk
