



HOT AND COLD FORK BUFFET MENUS

Minimum 15 guests
£38.00 per person

Standing or seated* buffet menus are available throughout the day, minimum 15 guests.

A selection of **two main dishes from one menu**, bread rolls, two sides, dessert and three servings of Fairtrade tea, coffee and biscuits.

Add an additional main course

+ £3 per person

MENU 1 Hot fork buffet

Chicken Thai green curry, roasted red peppers and bamboo shoots

Pollock fishcake, cucumber and tomato salsa and smoked paprika mayonnaise

Roasted sweet potato Thai green curry

Coconut rice and red quinoa

Broccoli, fine bean and radish salad, lemon vinaigrette

Strawberry brûlée tart (80%)

Fruit glasses (20%)

MENU 2 Hot fork buffet

Venison cottage pie, sweet potato topping

Sweet soy and caramelised spring onion glazed cod

Chestnut mushroom and mature Cheddar lasagne (v)

Mixed leaf salad, cherry plum tomatoes and cucumber

Steamed vegetables, extra virgin olive oil

Orange and dark chocolate brioche bread and butter pudding, custard (80%)

Fruit glasses (20%)

MENU 3 Hot fork buffet

Roasted chicken, chipotle and butterbean tomato stew

Poached Chalk Farm trout, pak choi, chive and lemon hollandaise

Porcini mushroom ravioli, smoked butternut squash velouté (v)

Steamed new potatoes

Rocket, parmesan and truffle dressing

Lemon and lime meringue cheesecake (80%)

Fruit glasses (20%)

* A seated buffet carries an additional charge of £3.50 per person.

Prices are exclusive of VAT. For those with special dietary requirements or allergies, who may wish to know about the food or drink ingredients used, please ask to speak to a member of the events team. (V) -vegetarian; (VG)-vegan; (GF)-gluten-free.



MENU 4 Hot fork buffet

Cumberland sausages, red onion gravy

Salmon and prawn red Thai curry

Shepherd-less pie (VG)

Lemon grass infused basmati rice OR mustard mashed potato

Steamed broccoli, mange tout and Savoy cabbage

Apple, cinnamon and almond crumble, vanilla custard (80%)

Fruit glasses (20%)

MENU 5 Hot fork buffet (VG)

Shepherd-less pie (VG)

Cauliflower and chickpea tikka masala, with poppadums and naan bread (VG)

Grilled polenta, roast Provençal vegetables, pepper coulis (VG)

Fragrant basmati rice (VG)

Slow braised red cabbage and apple (VG)

Mixed berry Eton Mess (VG)

MENU 6 Cold fork buffet

Sesame and hoisin crispy beef, steamed leaf broccoli and red pepper

Grilled mackerel fillet, kimchi salad

Goat's cheese and baby beetroot quiche (V)

Roasted sweet potato, feta, pecans, honey and lemon dressing

Pearl barley, basil pesto, roasted peppers, cherry tomatoes

White chocolate and raspberry mousse (80%)

Fruit glasses (20%)

MENU 7 Cold fork buffet

Chicken Caesar salad, crispy bacon, free-range hard boiled eggs, aged Parmesan and Caesar dressing

Char-grilled swordfish, mango, lime and coriander salsa

Mature Cheddar, roasted pepper, tomato and sweet potato frittatas (V) (served warm)

New potatoes, crème fraîche, dill salad

Goat's cheese and candy beetroot salad, balsamic glaze

Beetroot cake with candied vanilla and orange frosting

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