

Deluxe Hot Fork Buffet

Our Deluxe Hot Fork Buffet menu is a 2 course meal blending comfort food with traditional classics for a deliciously diverse experience.

£46.50

per person

A staffing cost of £130.00 is applied per 30 people or part of.

How it works:

1. Choose **two** selections from each of the **Mains, Sides & Dessert** options.
2. Let us know your selection
3. We will issue confirmation of your selections

Mains

- ◆ Freshly baked cod coated with a lemon zest & herb crust [GF] ◆
- ◆ Ala king chicken breast sauteed with peppers & cream, finished with tarragon ◆
- ◆ Homemade vegetarian lasagne in a tomato Provencal sauce, topped with a rich cheese sauce ◆
- ◆ Chargrilled Piri-Piri chicken pieces [DF;GF] ◆
- ◆ Spiced squash & vegetable stew with roasted pepper harissa [Vegan;DF;GF] ◆
- ◆ Chicken breast baked in a rich Provencal tomato sauce with red peppers [DF;GF] ◆
- ◆ Traditional aubergine Parmigiana finished with Parmesan cheese ◆

Cont....

Mains cont....

- ◆ Slow-cooked Moroccan lamb tagine with chickpeas, infused with African spices [DF;GF] ◆
- ◆ French Coq au Vin: slow-cooked chicken in red wine sauce ◆
- ◆ Baked ratatouille topped with a lemon & herb crumb ◆
- ◆ Fresh Italian beef lasagne, layered with slow-cooked Ragu, Provencal tomato sauce & bechamel ◆
- ◆ Salmon en Croute: salmon baked with spinach & Ricotta encased in a puff pastry ◆

Sides

- ◆ New potato salad with chives [DF;GF] ◆
- ◆ Layered, sliced tomatoes with red onions & basil salad [DF;GF] ◆
- ◆ Three bean salad with Italian herbs & virgin olive oil [DF;GF] ◆
 - ◆ Sliced potato gratin ◆
- ◆ Mixed green salad with French dressing ◆
 - ◆ French bean salad ◆

Desserts

- ◆ Delicate vanilla cheesecake served with a red berry compote ◆
- ◆ Seasonal fresh fruit salad & cream ◆
- ◆ Sweet honey & pistachio syrup cake ◆
- ◆ Tropical fruit salad with berry coulis ◆
- ◆ Belgium chocolate truffle mousse topped with fresh raspberries ◆
- ◆ Traditional fresh British strawberries & cream ◆

Included

- ◆ Fresh bread & butter ◆

DF = Dairy Free GF = Gluten Free

Add a little something extra....

Cheese board

- ♦ A selection of traditional cheeses served with crackers, chutney & grapes ♦

£7.00

per person

After dinner coffee

- ♦ Fresh filter coffee & tea selection served at the table or as a self-service area ♦

£2.75

per person

After dinner coffee & petit fours

- ♦ Fresh filter coffee & tea selection served at the table or as a self-service area, together with a selection of petit fours ♦

£4.50

per person

Please note....

- Menu is served buffet style.
- Minimum numbers for the menu is 25 people.
- Vegetarian & vegan options are available where required but will be chefs' choice. If you would like to specify these options, an additional charge will be applied – POA.
- Make sure all dietary requirements for your guests have been covered, as alternative requests on the day cannot be guaranteed.
- For your information, we are committed to helping the environment and reducing our carbon footprint. These menus are supplied with high quality, fully recyclable bamboo plates and vegware cutlery (tea & coffee served in china cups). Should you wish to have china crockery & silverware, there will be an additional charge of £160.

Please refer to the 'Dietary' button for all dietary requirements and allergen information.

All prices are exclusive of VAT.