

# 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.