

Christmas Cold Fork Buffet Menus

Indulge in our exclusive Christmas Cold Fork Buffet menus, perfect for celebrating the season's festivities.

There are two menu options to choose from in our Christmas Cold Fork Buffet experience.

Option 1

35.2 per person

A staffing cost of **130** is applied
per **25 people or part of**.

Mains -

Meat

- ◆ Sliced bronzed Norfolk turkey breast ◆
- ◆ Honey & mustard glazed gammon ◆

Vegetarian

- ◆ Quiche served on a bed of rocket ◆

Cont/....

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Vegan

◆ Roasted Mediterranean vegetable selection ◆

Salads

◆ New potato salad ◆

◆ Tomato, red onion & basil salad ◆

◆ Penne pasta & pimento salad ◆

◆ Mixed leaf salad with a vinaigrette ◆

Dessert

◆ Homemade apple flan served with fresh cream ◆

Included

◆ Basket of fresh bread & butter ◆

Please note.....

- We'll automatically allocate the percentage for your 'Main' dishes as follows:

80% meat
10% vegetarian
10% vegan

(We're happy to adjust this on request.)

- You'll find more information in the 'Small Print' section at the bottom of the page.

Option 2

40.7 per person

A staffing cost of 130 is applied
per 25 people or part of.

Mains -

Meat/ Fish

- ◆ Sliced rare beef with a paprika & black pepper crust served with a side of creamed horseradish ◆
- ◆ Seafood & smoked salmon platter with a dill & lemon soured cream ◆

Vegetarian

- ◆ Leek, mushroom & cheddar tart ◆

Vegan

- ◆ Tomato tarte tatin served with a Balsamic reduction ◆

Salads

- ◆ New potato & chive salad ◆
- ◆ Traditional chunky coleslaw ◆
- ◆ Crisp mixed leaf salad & a French dijonnaise dressing ◆

Dessert

- ◆ Homemade apple pie served with a cinnamon anglaise ◆

Cont/....

.../Cont

Included

◆ Basket of fresh bread & butter ◆

Please note.....

- We'll automatically allocate the percentage for your 'Main' dishes as follows:

80% meat
10% vegetarian
10% vegan

(We're happy to adjust this on request.)

- You'll find more information in the 'Small Print' section at the bottom of the page.

Add a little something extra....

Cheese board

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

4.95 per person

After dinner coffee

- ◆ Fresh filter coffee & tea selection served to your table ◆

2.92 per person

After dinner coffee & petit fours

- ◆ Fresh filter coffee & tea selection served at the table, together with a selection of petit fours ◆

4.75 per person

The small print.....

- Minimum numbers for this menu are **30** people.
- Menus are served buffet style.
- Where more than one choice is required, please contact us for a price.
- 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.
- LTBC reserves the right to substitute items of equal or greater quality & value should the need arise.
- If any of the 'Add a little something extra' are added, they must be taken for all guests.
- For your information, we are committed to supporting the environment & reducing our carbon footprint. Your menu will be served with high-quality, fully recyclable bamboo plates & Vegware cutlery, (tea and coffee presented in china cups). If you would prefer full china crockery & silverware, this can be arranged for an additional £180.

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

All prices are exclusive of VAT.