

Cold Fork Buffets

Menu - CF1 - £9.95

Honey Roast Turkey
or
Gammon Ham

Assorted Quiche (v)
Cheese & Onion, Broccoli,
Mediterranean Vegetable.

Grilled Vegetable Platter with Parmesan Cheese

Char Grilled Peppers, Aubergines,
Mushrooms, Onions, Baby Tomatoes
with a Balsamic and Honey Dressing

Homemade Coleslaw (v)

Sliced Cabbage, Carrots, Onions,
Horseradish, Sour Cream and Chive
Dressing

Eggs Mimosa (v)

Stuffed Boiled Eggs filled with Chives
& Mayonnaise

Gala Pie

French Bread

Mixed Salad (v)

Baby Gem Lettuce, Vine Ripe
Tomatoes, Cucumber Dressed with a
Light Lemon Vinaigrette.

Deep Filled Apple Pie & Ice Cream or Cream

A Delicious Apple Pie Brimming with
Bramley Apples Sweet Shortcrust
Pastry finished off with Fresh Double
Cream.

Strawberry Gateaux (n)

A Light Sponge Gateaux Filled with
Fresh Cream and Fresh Strawberries.

Menu - CF2 - £11.95

Roast Topside of Beef
or
Gammon Ham

Oak Smoked Salmon

Fresh Scotch Smoked Salmon on a
Bed of Mixed Leaves Ground Black
Pepper and Lemon

Stuffed Greek Tomatoes (v)

Vine Ripe Tomatoes Halved and
Stuffed with Feta Cheese Oregano,
Olives, Red Onion and Drizzled with
Olive Oil.

Pâté Platter

Selection of Fine and Coarse Pates
served with French Toast Pickle
Gherkins and Red Onion Jam

Goast Cheese and Chargrilled Vegetable Tart

Chargrilled Vegetables in a Light
Savoury Case topped with Goats
Cheese and Drizzled with Honey

Dinner Roll & Butter

Please Select 3 Salads From Page 11

Fresh Fruit Salad

Slices of Melon Galia Tropical &
Honey Dew, Kiwi, Plums, Oranges,
Grapes Red & White. Strawberries.

Chocolate Cerano (n)

Chocolate Sponge, Chocolate
Patisserie Cream, Pecan Nuts finished
with Chocolate.

Cold Fork Buffets

Menu - CF3 - £14.95

Assorted Meat Platter

Roast Topside of Beef, gammon Ham
and Sliced Chicken Breast

Mixed Wild Mushroom with Red Onions & Balsamic Vinegar (v)

Oyster, Ceps, Chestnut and Portobello
Mushrooms Gently Cooked with
Balsamic Vinegar and Lightly
Seasoned.

Asparagus and Hollandaise Sauce (v)

A True Classic Dish of Fresh
asparagus Gently Poached, Maldon
Sea Salt and Hollandaise Sauce.

Smoked Fish Platter

Smoked Salmon, Peppered Mackerel
and Smoked Poached Salmon,

Cajun Chicken Goujons

Succulent Chicken Breasts Marinated
for 24 Hours in our own Cajun Spice
Mix Skewered & Char Grilled

Rosemary and Olive Focaccia Bread

Please Select 4 Salads on Page 11

Strawberry Chiffon

A Vanilla Sponge Filled with
Strawberry Mousse and Covered with
Fresh Strawberries.

Melon and Strawberry Platter

Gailia and Tropical Melon Topped
with Fresh Strawberries.

Menu - CF4 - £17.95

Dressed Poached Salmon

Finest Scotch Salmon. Poached in a
Court Bouillon Dressed with
Cucumber Lemon Lolo Rosso.

Tiger King Prawns & Alioli Sauce

Fresh Tiger Prawns Tail On with our
Garlic Alioli

Lemon & Garlic Chicken

Marinated Chicken Fillets with Mixed
Herbs Garlic and Lemon

Homemade Filo Quiche (v)

Roasted Vegetables, Broccoli and
Stilton, Roasted Peppers

Parma Ham with Melon and Mozzarella

Ripe Galia Melons Parma Ham and
Milky Buffalo Mozzarella with Basil
and Lemon Dressing

Beef Strips with Wholegrain Dressing.

Chargrilled Beef Sirloin Strips
Drizzled with a Honey and
Wholegrain Mustard Dressing.

Assorted Rolls

Please Select 4 Salads on Page 11

Cheese Board

Mature Cheddar Cheese, Stilton,
Creamy Brie, Epoisse served with
Pear, Apple, Walnuts Celery and Baby
Tomatoes.

Individual Eton Mess

A Twist on the Original with
Summers Fruits & Mint

Design Your Own Fork Buffet

Why not Mix and Match any of our Menus or even add a few of the following suggestions, then create a wish list and give us a call or email.

Salt Beef	Chargrilled Vegetables & Parmesan (v)
Chicken Tikka & Mint Rahita	Italian Chicken
King Prawns in Garlic Butter	Luxury Cheese Lattice (v)
Chargrilled Chicken	Kalamarta Olives (v)
Coronation Chicken	Butterfly King Prawns
Stuffed Vine Leaves (v)	Dressed Crab
Dressed Lobster	Stuffed Baby Peppers (v)
Italian Meat Platter	Scotch Smoked Salmon and Tiger Prawn Twist
Homemade Filo Quiche (v)	

Seafood Platter

Selection of Prawns Smokked Mackerall, Greenlip Mussels, Smoked Salmon

Salads

Hot New Potatoes with Butter and Parsley	Tuna Niçoise A True Classic, Tuna Anchovies French Beans Cucumber Tomatoes Potatoes and Olives with French Dressing.
Homemade Coleslaw (v) Sliced Cabbage, Carrots, Onions, Horseradish, Sour Cream and Chive Dressing	Chicken Caesar Salad Roast Chicken Baby Gem Lettuce, Caesar Dressing, Croutons, Shaved Parmesan
Savoury Rice	Cous Cous and Chargrilled Peppers & Olives (v) Moroccan Cous Cous Cooked in a Vegetable stock mixed with Chargrilled Roasted Peppers and Olives
Beetroot Chives and Sour Cream	Baby Spinach & Feta Salad
Chicken & Advocado Salad	Mixed Salad (v) Baby Gem Lettuce, Vine Ripe Tomatoes, Cucumber Dressed with a Light Lemon Vinaigrette.
Mozzarella Tomato and Pesto Salad (n) Sliced Buffalo Mozzarella, Ripe Plum Tomatoes. Mixed Leaves and Fresh Pesto.	
Homemade Potato Salad with Chives (v) New Potatoes French Dressing Chives & Seasoning	

Waldorf Salad

Hot Fork Buffets

Menu - HF1 - £9.95

Please Select 2 Main Dishes

Jerk Chicken

Succulent Chicken Thighs Marinated for 36 Hours in our own Jerk Seasoning then Gently Barbequed

Chicken Curry

Chicken Breast onions, madras powder, chili, mixed spices and herbs, Chopped tomatoes Served with Basmati Rice

Stuffed Peppers

Delicious Stuffed Pepper filled with Cous Cous Mushrooms Mixed Beans Garlic Tomatoes Topped off with Cheddar

Chargrilled Vegetable

Lasagne (v)

Chargrilled Aubergine, Courgette, Red Onions, Mixed Peppers Passata Topped with Cheese

Fish Pie

Poached Salmon Line Caught Cod, Smoked Haddock Spinach Eggs in a Rich Creamy Sauce topped with Mashed Potatoes and Cheese

Basamiti Rice

French Bread & Butter

Mixed Salad (v)

Baby Gem Lettuce, Vine Ripe Tomatoes, Cucumber Dressed with a Light Lemon Vinaigrette.

Mozzarella Tomato and Pesto (v)(n)

Buffalo Mozzarella, Vine Ripe Tomatoes, Basil Pesto Gently Toasted Served with a Salad Garnish

Fresh Fruit Salad

Slices of Melon Galia Tropical & Honey Dew, Kiwi, Plums, Oranges, Grapes Red & White. Strawberries.

Menu - HF2 - £11.95

Please Select 2 Main Dishes

Chicken & Tarragon

Sliced Chicken Breast White Wine Shallots Tomatoes Fresh Tarragon

Vegetable Curry (v)

Seasonally Selected Vegetables Cooked in our Home made Curry Sauce

Poached Salmon Champagne

A Prime Salmon Fillet, Champagne , Cream & Mushroom Sauce with Finely Sautéd Leeks.

Beef Lasagne

The Classic Prime Scotch Beef with a Rich Ragu Topped with a Cheese Bechamel Sauce

Sweet Potato Shepherds Pie (v)

A twist on its Meat Brother packed with flavour, Green Lentils, Carrots, Mixed Beans, Tyme, Seasoning. Topped with Sweet Potatoe Mash.

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#### Basmati Rice or New Potatoes (v)

#### Seasonal Vegetables

Buttered Carrots, Green Beans and Peas

#### Dinner Roll & Butter

#### Chocolate Cerano (n)

Chocolate Sponge, Chocolate Patisserie Cream, Pecan Nuts finished with Chocolate.

#### Strawberry Chiffon

A Vanilla Sponge Filled with Strawberry Mousse and Covered with Fresh Strawberries.

## Hot Fork Buffets

### Menu - HF3 - £14.95

Please Select 2 Main Dishes

#### Beef Bourguignon

A Traditional Dish of Beef, Red Wine, Carrots Celery, Baby Onions, Baby Mushrooms and Lardons. Served with Mash

#### Butternut Squash & Vegetable Curry (v)

Butternut Squash, Aubergines, French Beans, Broccoli and Peppers cooked in our own Mild Curry Sauce.

#### Lancashire Hotpot

Slow Cooked Lamb Stew topped with Sliced Potatoes

#### Creamy Mushroom Stroganoff

Chestnut, White, Portobello, and Ceps Flambé with Brandy, Cream & Parsley. Served with Basmati Rice

#### Chicken and Wild Mushroom

Succulent Sliced Chicken Breast with a Sauce of Wild Mushroom, Shallots, White Wine and Cream.



#### Lemon Cous Cous

or

#### Basmati Rice

#### Sugar Snap Peas

#### Cauliflower Cheese

#### Rosemary and Olive Focaccia Bread



#### Cherry Cheesecake

Classic Biscuit Base with a Creamy Cheese Cake Mix topped with Morello Cherries.

#### Individual Tiramisu

The Favourite Italian Pick Me Up, Mascarpone, Cream, Fresh Coffee Brandy on a Sponge Finger Base

### Menu - HF4 - £18.95

Please Select 2 Main Dishes

#### Thai Monkfish & Mango Curry

Fresh Monkfish Tails Cooked in our own Fragrant Thai Coconut Broth with Mango, Toot and Mango

#### Warm Char grilled Vegetables & Parmesan (v)

Warm Char grilled Aubergines, Courgettes, Roasted Peppers, Mushrooms dressed with Honey and Balsamic topped with Parmesan.

#### Beef Stroganoff

Beef Fillet, Cream, Mushrooms, Paprika The Russian Flambé Classic.

#### Lamb Tangine & Cous Cous

A Succulent Lamb Dish that has been Marinated with Moroccan Herbs and Spices Slow Cooked in the Classic Tangine.

#### Flambé Chicken and

#### Asparagus

Roast Chicken Flambé Cognac with Asparagus, Crème Fraiche and Fresh Tarragon



#### Hot New Potatoes with Butter and Parsley

#### Mange Tout

#### Broccoli Florets

#### Salt & Pepper French Bread



#### Individual Eton Mess

A Twist on the Original with Summers Fruits & Mint

#### Death by Chocolate

The Ultimate Chocolate Experience. Chocolate, Chocolate and more Chocolate.

## Design Your Own Hot Fork Menu

Why not Mix and Match any of our Menus or even add a few of the following suggestions, then create a wish list and give us a call or email.

|                                   |                     |
|-----------------------------------|---------------------|
| Chilli Con Carne                  | Swedish Meatballs   |
| Garlic & Fennel Trout             | Irish Stew          |
| Lamb Curry                        | Coq au Vin          |
| Ratatouille                       | Chicken Curry       |
| Moussaka (v)                      | Macaroni Cheese (v) |
| Italian Chicken                   | Seafood Paella      |
| Mushroom Raggout (v)              | Beef Casserole      |
| Chargrilled Vegetables & Parmesan | Chicken Provencal   |

### Chicken & Tarragon

Sliced Chicken Breast White Wine Shallots Tomatoes Fresh Tarragon

## Vegetables

|                                                                                                                                                       |                                                                       |
|-------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------|
| Cauliflower Gratin<br>Small Cauliflower Florets with<br>Mature Cheese and Light White<br>Sauce.                                                       | Creamed Leeks                                                         |
| Runner Beans                                                                                                                                          | Minted Peas                                                           |
| Peas                                                                                                                                                  | Roast Parsnips<br>Gently Roasted Parsnips with Garlic<br>and Rosemary |
| Potatoes<br>Boiled, Dauphinoise, Roasted and<br>Mash                                                                                                  | Cauliflower & Broccoli<br>Gratin                                      |
| Green Beans                                                                                                                                           | Spinach<br>Fresh Baby Leaf Spinach                                    |
| Courgettes                                                                                                                                            | Garlic Mash                                                           |
| Cous Cous and Chargrilled Peppers & Olives (v)<br>Moroccan Cous Cous Cooked in a Vegetable stock mixed with Chargrilled Roasted<br>Peppers and Olives | Mange Tout                                                            |