



HOT FORK BUFFET MENU

Two course hot fork buffet. Please choose three main course items with two accompaniments and two vegetables. In addition, 2 dessert items should be chosen.

MAIN COURSE ITEMS

Meat

Roasted chicken breast served with a chasseur sauce

Beef bourguignon, watercress dumplings, caramelised pearl onions

Chargrilled chicken, butterbean salsa

Grilled bacon chops, charred pineapple

Thai green chicken curry, honey glazed naans, poppadum's, pickles

Shepherd's pie, creamy mash & smoked cheese

Breaded turkey escalope Milanese with roasted tomato sauce & olives

Slow cooked beef, braised vegetables & a red wine liquor

Turkey, leek & ham pie

Classic lasagne verdi, garlic bread

Pork stroganoff

Steak, mushroom & ale pie

Fish Dishes

Roasted hake, cherry tomatoes, braised fennel

Butterflied salmon, sweet chilli, stir-fried vegetables

Fishermans pie, parsley mashed potatoes

Poached pollock mornay

Vegetarian Dishes

Vegetable moussaka, toasted pitta

Chick pea, spinach & aubergine korma

Quorn mince, lentil cottage pie, crushed sweet potato

Butternut squash, leek & butter bean filo pie

ACCOMPANIMENTS

Steamed rice

Pilaff rice

Herbed new potatoes

Thyme roasted new potatoes

Hand cut potato wedges

Parmentier potatoes

Creamed potato

Chips

VEGETABLES

Roasted Mediterranean
vegetables

Steamed broccoli

Orange glazed carrots

Steamed cauliflower

Cauliflower cheese

Chantenay carrots & green
beans

Sauteed courgettes and aubergines

Carrots & baby corn

Roasted root vegetables

DESSERTS

Fresh fruit platter

Lemon posset, short bread

Lemon tart

Berry cheesecake

New York style baked cheesecake

Vanilla pannacotta, fruit compote

Vanilla crème brûlée, biscotti

Tiramisu

Chocolate brownie, Chantilly cream

Chocolate profiteroles, chocolate sauce

Allergies and intolerances: please speak to a member of staff if you have queries about ingredients in your meal. Please be aware the menu description does not list all ingredients.