



## Fork Buffet Menu

### Main Courses

*(Served with basmati rice, cous cous or roasted new potatoes)*

#### Hot

Red Thai chicken curry with green courgettes and peppers

North African lamb tagine with dried fruits and nuts

Chicken tagine with honeyed pears and cinnamon

Beef bourguignon with roasted baby onion and bacon

Lamb Irish stew marinated in spice and Guinness

Goujons of beef fillet roasted pink with pancetta, pearl onion served with horseradish cream

Goujons of chicken breast tossed with peppers and roasted almond served with a pesto beurre blanc

Goujons of Gressingham duck breast tossed with baby spinach, roast hazelnuts and glazed peaches

Five spice crusted sea bass fillet with sesame roasted bok choy

Chilli glazed salmon fillet on a bed of mustard seeds basmati rice with fresh coriander

Paella with tiger prawns, mussels, monkfish, chicken and chorizo

#### Vegetarian

Red onion tart tatin with crumble goat cheese

Stuffed field mushroom with a rosemary flavoured tomato sauce

Honey baked aubergine

Wild mushroom strudel

Stuffed roast tomatoes

Moroccan spiced butternut wrapped in feuille de brick

East Wintergarden



## Side dishes

Saffron flavoured ratatouille

Puy lentils tossed with shallots, herb and pancetta

Basmati rice tossed with sesame seed and mixed herbs

Butter cannelloni and flageolet beans served with a garlic cream

Pan-fried polenta mixed with herbs and mascarpone

Roasted root vegetables tossed with thyme, roasted garlic and rosemary

Braised chicory with lemon and black pepper

Slow roast plum tomatoes with thyme, garlic and olive oil

Gratin dauphinoise

Macaroni cheese with wild mushroom and truffle oil

Peas and broad beans tossed with butter and mint

Barley pilaf with mushroom and parsley

Spring greens with caraway seed and shallots

## Salad

Tomato, bocconcini and fresh basil with olive oil and balsamic dressing

Baby new potato with spring onions, shallots and a wholegrain mustard mayonnaise

Salad leaves and herb salad with a French vinaigrette

Chicken liver salad with croutons and a raspberry dressing

Mixed beans salad with pesto sauce

Salmon or tuna salad nicoise

Char grilled chicken breast and mango salad

Char grilled Mediterranean vegetables salad with a balsamic dressing

Traditional Greek salad with feta cheese and black olives

Coleslaw salad with a ginger mayonnaise

Antipasto of marinated vegetables, cured meat and terrine served with pickles

Tabbouleh salad with fresh mint, concasse tomato, lemon juice and olive oil



## Sweet

Apple tart tatin with a calvados caramel

Star anis spiced chocolate mousse with a mango coulis

Chocolate brownies

Strawberry and champagne jelly

Roast baby pineapple with star anis caramel

Almond and orange polenta cake with mascarpone

Sticky date pudding with toffee sauce

Decadent chocolate slice

Summer fruit salad with mint

Selection of fruit skewers and nuts with chocolate fondue

## Fork buffet menu prices

one main course, one side, one dessert, coffee

**£26.60 exclusive of VAT**

two main courses, two sides, one dessert, coffee

**£32.80 exclusive of VAT**

two main courses, two sides, one dessert, fresh fruit bowl, cheese, coffee

**£36.90 exclusive of VAT**