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# Fork Buffet Menu 2023



# Fork Buffet Mains

Please choose **2 main dishes and 1 vegetarian** from the following:

## Main dishes

### Haunch of Venison

Wild Mushrooms, Red Onion and Juniper (G)

### Roasted Seabass Fillets

Bok Choy, Lemongrass, Ginger, Shallot (G)

### Jerk Spiced Chicken Breast

Pilaf Rice with peas and Baby Corn (G)

### Lancashire Hot Pot

Crispy Potato Topping (G)

### Za'atar Baked Salmon

Cucumber Tzatziki & Lemon (G)

### Sauté of Beef Bourgeois

Lardons, Pearl Onions (G)

### Cod and Red Pepper Croquettes

Rock Samphire, Romesco Sauce

### Lamb and Apricot Tagine

Toasted Almonds (G)

## Vegetarian dishes

### Wild Mushroom and Cauliflower Gratin

Puff Pastry Crescents

### Cheddar & Parmesan Gougere

Tomato, Courgettes and Butternut

### Iman Biyaldi

Stuffed Aubergine, Saffron Soy Yoghurt (VG)

### Artichoke and Spinach Pancakes

Seasoned Crème Fraiche

### Pea and Shallot Tortellini

Sauce Vierge (VG)

*All buffets will include a selection of breads and butter*



VE - Vegetarian, VG - Vegan, G - Made without Gluten



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# Fork Buffet Salads

Please choose **3 salads** from the following:

## Mini Salt Baked Potatoes

Sour Cream and Chives (VE), (G)

## Sweet Potato Dauphinois (VE), (G)

## Braised Red Cabbage

Apple and Spring Onion (VG), (G)

## Parsnip, Leek and Cabbage Colcannon (VE), (G)

## Cauliflower Couscous

Peas, Parsley & Sultanas (VG), (G)

## Sprouting Broccoli, Sugar Snaps and Courgette (VG), (G)

## Salad of 5 Leaves and Herbs

Lemon Vinaigrette (VG), (G)

## Cucumber & Radish Ceviche

Coriander & Chilli (VG), (G)

## Broad Bean, Fine Bean and Shaved Fennel Salad

Pomegranate Seeds (VG), (G)

## Plum Tomato and Feta Salad

Black Olives (VE), (G)



# Fork Buffet Desserts

Please choose **2 Desserts** from the following:

## **Banoffee Pie**

Bananas, Toffee, Coffee Cream (VE)

## **Lemon Provencal Tart**

Raspberry Coulis (VE)

## **Chocolate Profiteroles**

Praline Crème Patisserie (VE)

## **Red Fruit Kissel**

Fresh Mint (VG), (G)

## **Trinity Crème Brulee**

With Vanilla & Cinnamon (VE), (G)

## **Orange and Date Meringue Roulade**

Whipped Cream (VE), (G)

## **Tropical Fair-trade Fruit Salad**

Dressed with Passion Fruit (VE), (G)

## **Pear Hazelnut and Ginger Crumble**

Crème Anglaise (VE)

## **Mango Cheesecake**

Kefir Limes

## **British and Continental Farmhouse Cheese**

### **Grapes and Crackers**

*£5 supplement per person*

## **To finish**

Fairtrade coffee

A selection of teas and infusions



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