

fork buffet selector

Below is a suggested range of dishes and accompaniments for a fork buffet. If you have a preference for a different dish, please do tell us. Some dishes may be served hot or cold.

Dishes may need to change depending on the supply and quality of ingredients.

The buffet is served with house speciality bread.

Choose three main dishes, one salad from each pair shown and two desserts:

Main Dishes

Terrine of layered meats with fine beans & apricots
Feta cheese & chive cheesecake with pickled pears (v)
Poached portions of fresh salmon
Hand carved baked ham
Crunchy peanut coated chicken
Provençal tomato & basil tart (v)
Quiche of the season (vegetarian if required)

Salads/Accompaniments

Mixed salad: fresh green leaves and ripe cherry tomatoes with a balsamic vinegar and virgin olive oil dressing

Plus two of the following:

Tricolour: mozzarella, avocado, ripe tomatoes, fresh basil and pesto dressing
Pesto rice salad: Italian rice with home made pesto sauce
Couscous salad: classic eastern recipe with sun dried tomatoes, coriander and mint
Baby new potatoes with watercress and radish salad
Traditional potato salad with sour cream and chives

Desserts

Seasonal crumble with home made ice cream
Summer fruits mousse cake served with raspberry coulis
Mascarpone meringues with passion fruit
Baked lemon cheesecake
Dark chocolate mousse

Tea & coffee, orange juice & water

£27.00 per person including VAT