

Fork Buffet



Hot Mains

Hearty fish pie with salmon and broccoli, and seasonal vegetables

Tiger prawn Singapore Laksa with coconut rice

Tuna escabeche, rich tomato sauce, olives and peppers julienne, with Basmati rice

Roasted salmon with ginger and chives, with seasonal vegetables

Slow roasted pork belly on rosemary butter beans

Casserole of seafood with charcoal-roasted bell peppers and sautéed potatoes

Hearty fish pie with smoked haddock, salmon and king prawns

Mediterranean fish stew with saffron, served with rouille and garlic-rubbed croutes

Jumbo tiger prawns in a spicy tomato and basil sauce with noodles

Steak and ale casserole with a panache of seasonal vegetables

Casserole of pork with sage, onion and apples and a rich Calvados sauce, and seasonal vegetables

Slow Roasted beef with port gravy and grilled shallots, with garlic roasted vegetables

Aromatic beef with orange and apricots and seasonal vegetables

Oriental beef with bean sprouts, spring onion and oyster sauce and udon noodles

Szechuan spice beef loin with steamed pack choi

Lamb Ragout with saffron and almonds and buttered mashed potatoes

Casserole of lamb with baby spring vegetables and crème fraiche

Tunisian spiced lamb with preserved lemon and coriander, and basmati rice

Thai beef salad with crisp red onion, tomato, mint and fresh coriander

Chorizo feta and beetroot salad

Poached chicken, fresh mango and purple basil salad

Chicken tagine with Moroccan spices, dried figs, grilled almonds and coriander

Crisp lemon and ginger chicken with a mild Malaysian spiced sauce and basmati rice

Spiced duck breasts with sautéed peaches and potatoes

Mild Thai green curry of seafood with water chestnuts, straw mushrooms, and Basmati rice

Baked gnocchi with prawns, Parma ham, rocket and a creamy saffron sauce

Lentil stew with okra and parsley oil (v)

Braised puy lentils with grilled aubergines, roasted cherry tomatoes and shallots (v)

Stuffed peppers with lentils and thyme roasted vegetables (v)

Thyme roasted and fennel scented Mediterranean vegetable linguini (v)

Aduki bean, miso and shiitake mushroom casserole (v)

Moroccan chick peas and vegetables stew (v)

Roasted vegetable lasagne (v)

Baked pasta with aubergines and courgette ribbons (v)

Buffalo mozzarella and baby plum tomato salad with basil pesto (v)

Pumpkin ravioli with pine nuts and wild rocket (v)



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Cold Mains

Honey and Cajun roasted salmon salad, fresh pomegranate seeds and lime dressing

Honey roast salmon salad with orange dressing

Prawns and lentil salad with a tomato dressing

Tuna, cherry tomato and quails eggs salad with capers and beetroot

Mediterranean tuna salad with capers, sun-blush tomatoes and mandarins

Tandori marinated chicken salad with fresh mango and coriander

Salt and pepper roasted salmon salad with fresh mango and creamy lemon dressing

Nicoise salad with seared tuna, quail eggs, French beans, marinated olives and new potatoes with lemon dressing

Classic chicken Caesar salad with crispy pancetta

Honey-mustard chicken salad with pine nuts and goat cheese

Poached lemon chicken with tri-colour lentils and Romano peppers

Poached chicken salad with artichokes, pomegranates

Escabeche of sword fish with roasted peppers and crispy garlic flakes and a honey mustard sauce

Coronation chicken salad with almonds and fresh coriander

Chicken teriyaki with glass noodles, bean sprouts and peanuts

Smoked chicken Panzenella salad with avocado, parmesan and basil

Sesame lamb and wild mushroom salad, with cucumber and shallots and a mint, coriander and lime dressing

Charcuterie platter with marinated olives

Thai beef salad with crisp red onion, tomato, mint and fresh coriander

Potatoes, crispy pancetta and red onion salad with wholegrain mustard dressing

Roasted butternut and pumpkin salad with goats cheese and toasted pine nuts (v)

Garlic roasted aubergines and chick peas with fresh mint (v)

Mediterranean grilled vegetables with thyme and garlic (v)

Spinach and ricotta fritter salad with seared mango and watercress (v)

Artichoke, leek and cheddar cheese tart (v)

Salad of wild mushrooms and goats cheese (v)

Classic Italian antipasti (v)

Lemon dressed Greek salad with marinated feta (v)

Side Salads

Cous cous salad with parsley, dried figs and nutmeg (v)

Grilled cherry tomato and chick pea salad (v)

Roasted onion, rocket and pecorino salad (v)

Wild rice salad with dried apricots and fresh herbs (v)

Watercress, pomegranate and cucumber salad (v)

Classic potato and chive salad (v)





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- Crispy green salad with cucumber ribbons, shallots and griddled red peppers (v)
- Cauliflower antipasti with roasted garlic and toasted silver skin onions (v)
- Rocket, spinach and sun-blush tomato salad (v)
- Chick pea, parsley and okra salad (v)
- New potato salad with caramelised red onions and herb vinaigrette (v)
- Stilton and cherry tomato salad with cinnamon dressing (v)
- Pesto pasta salad with spinach (v)
- Roasted Mediterranean vegetable cous cous (v)
- Mix of greens with balsamic dressing (v)
- Pilaf rice salad with fresh garden peas (v)
- Seared baby corn and artichoke pasta salad (v)
- Mozzarella, tomatoes and fresh basil 'Caprese' salad (v)
- Roasted pumpkin and butternut squash salad with toasted pine nuts (v)
- Parmesan and rocket salad with balsamic and olive oil (v)
- Curried potato salad with raisins (v)
- Roasted onion, rocket and pecorino salad
- Avocado, spring onion, coriander and citrus salad (v)
- Papaya, cucumber and shallot salad with mint (v)
- Edamame, French bean and sugar snap salad with a chilli-mint dressing (v)
- Roasted onion and rocket salad (v)
- Pinto bean salad with tamarind dressing (v)
- Fresh orange and mint salad with cucumber ribbons (v)
- Shaved radish and fennel salad (v)
- Asparagus and beetroot salad (v)
- Brown rice, soy and black bean salad (v)
- Edamame, wild rice and watercress salad with papaya (v)
- Seared baby corn, mange tout and red pepper salad with sesame (v)
- Pasta salad with basil and pineapple (v)

Desserts

- Rich Belgian chocolate cake with cherry coulis and crème fraiche
- Chocolate tulips with passion fruit mousse
- Coconut and kaffir lime panna cotta
- Spiced strawberries with mascarpone
- Classic tiramisu
- Summer berries with white chocolate sauce
- Individual fine French patisserie
- Belgian chocolate brownies with candied walnuts and orange
- Individual jellies with elderflower and winter berries
- Melting chocolate puddings with crème fraiche
- Lavender and lime cheesecake with jasmine tea syrup

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