



## *Fork Buffet*

Fork buffets are a special and, informal, way to entertain your guests. As it can be difficult to plan the perfect menu accounting for all tastes and ages, the classic buffet provides a choice for everyone. These dishes are attractively presented in large white dishes. We can arrange for staff to help with service. Guests can be invited table by table to avoid queues. For larger parties we can have two serving areas. We suggest that you choose a minimum of four mains and four salads. Desert is from either the buffet station or served plated to your guests. Please contact us for availability and prices.

## *Seafood*

Crab tart - fresh Welsh crab  
Whole dressed salmon and shell-on prawns with lemon mayonnaise  
Provençale seafood salad with French beans and aioli dressing  
Seafood platters with Scottish smoked salmon and mackerel,  
Prawns and Crevettes served with Lime Mayonnaise or Aioli  
Prawn and Beetroot  
Salad Insalata di Mare

## *Chicken*

Chargrilled chicken caesar salad  
Chicken niçoise salad with green beans and quails eggs  
Salad of Middle Eastern grilled Chicken, bulgur wheat and pomegranates  
The ultimate coronation chicken served with watercress, apricots and toasted almonds  
Chicken, ham and apricot raised pie

## *Meat Dishes*

Beef niçoise salad of roast beef with a choice of horseradish cream or salsa verde  
Platter of Italian charcuterie including Parma ham, Bresaola & Milano salami  
Glazed baked ham with brown sugar, mustard, rum and cloves  
Italian rosemary roast ham  
Lamb kleftiko - slow cooked lamb marinated in lemon, olive oil, garlic and herbs



### *Vegetarian*

Spanakopita filo pie with spinach, feta and herbs  
Open lasagne of char-grilled Mediterranean vegetables  
Platter of British and continental cheeses served with a selection of chutneys  
Goat cheese and red onion tart

### *Vegan*

Platter of nut roast slices with bulgur wheat salad and crunchy pickled vegetables.  
Couscous terrine with grilled red Peppers, aubergine, roasted tomato and shallot  
Asian brown rice salad, Asian greens and tender-stem broccoli with tamari marinated silken tofu  
Sicilian aubergine and bean with garlic and herb croutons  
Cauliflower 'steaks'. Chipotle and lime marinated cauliflower steaks chargrilled  
Roast Portabello mushroom with a spiced coconut and spinach stuffing



## *Salads & Side Dishes*

Our salads and side dishes have top quality ingredients to deliver fresh, exciting flavours. We use a wide range of herbs and natural essences in our dressings, allowing seasonal flavours to harmonise perfectly.

Caprese salad with mozzarella, basil, olive oil and sea salt  
Organic baby leaf salad with summer herbs and honey and mustard dressing  
Chunky potato salad with grain mustard dressing, chives and parsley  
Romano tomato and avocado salad  
Parsley, mint, chickpea, tabbouleh salad with lemon  
Italian pasta salad with green beans, new potatoes, pine nuts with rocket pesto dressing  
Quinoa, green bean and mange tout salad with toasted hazelnuts and citrus dressing  
Fennel, mint, coriander and chilli salad  
Baked potato salad with spring onion, radishes and chives  
Persian rice salad with roasted nuts, pomegranate and dried fruit  
Watermelon, feta and niçoise olive salad  
Baby spinach, watercress, cucumber and strawberries with strawberry, Mint & Balsamic dressing  
Saffron-scented pilaff with courgettes and cashew nuts  
Griddled aubergine & roasted butternut salad with crumbled feta  
Summer vegetable salad with asparagus, chargrilled courgettes & butternut squash  
Haricot bean, new potato and tomato salad  
Quinoa, broccoli, carrot and green bean salad with nuts and a soy and ginger dressing  
Broad bean, pea and mint couscous  
Spanish chargrilled vegetables  
Marzano tomato basil salsa

## *Hot Potato Dishes*

Warm buttered new potatoes with fresh mint  
Roasted new potatoes with thyme and sea salt  
Jacket potatoes with Cheshire butter  
Triple cooked Maris Piper wedges with sea salt and fresh herbs.