

Fork Buffet Menu Selector

Starter

A selection of rustic breads Served with butter, pesto and homemade flavoured oils.

Salad

Please select 1 salad

Rocket leaves cucumber, cherry tomatoes, peppers and grated carrot
Baby Spinach, rocket, cucumber, cherry tomatoes, peppers, carrot and red onion
Baby gem lettuce, rocket, cherry tomatoes, cucumber, peppers, carrots and olives
Simply garden salad

*Served alongside a finishing station consisting of apricots, toasted seeds, pumpkin seeds, pesto and homemade flavoured oils

Main Courses

Please select 2 meat/fish + 1 vegetarian option

Main Course (Meat)

Chicken crunchy vegetable and egg noodle stir fry flavored with soy and sesame

Chicken curry with steamed rice, raita and naan bread

Braised lamb tagine with fruity couscous

Beef meatballs in spicy tomato sauce with penne

Slow cooked beef and Ale casserole with creamy mashed potato

Red Thai chicken curry with steamed aromatic rice

Spicy beef chilli, peppers and kidney beans with steamed rice sour cream and nachos

Sweet and sour pork with peppers and pineapple Beef and mushroom stroganoff and steamed rice

Free range chicken, leek, mushroom and tarragon open pie with short crust top

Lamb Tagine with a chargrilled vegetable couscous

Baby Sausage & Colcannon Mash with Shallot Gravy





Main Course (Fish)

Thai Red Prawn Curry & Sticky Coconut Rice
Creamy fish pie with leeks and dill topped with glazed mashed potato
Seafood Paella with chorizo
Fillet of salmon, colcannon mashed potato and creamy tarragon sauce
Smoked salmon bound in a creamy parsley, lemon and pepper sauce with smoked salmon

Main Course (Vegetarian)

Mushroom and pepper stroganoff with brandy and steamed basmati rice (v)

Quorn and vegetable chilli with steamed rice (v)

Vegetable stir fry with egg noodles soy sauce and sesame (v)

Vegetable curry with peppers, tomatoes, aubergines, sweet potato, coconut and coriander (v)

Provençal vegetable stew with tomatoes, peppers, aubergines, Italian beans and pesto (v)

Roasted butternut squash and capsicum pasta bake (v)

Dessert

Please select 1 item

Individual rich chocolate pots

Warm British apple crumble served with custard

Rhubarb fool

Tiramisu

Lemon cheesecake

Eaton mess

Fresh fruit pots will be served as part of the dessert selection as a standard

Refreshments

Please select 1 item

Homemade lemonade ice tea
Berry splash
Lime fizz
Cranberry mocktail

