



WINTERY HOT FORK BUFFET

Below is an example of our Hot Fork Buffet menu. A great celebration alternative for the winter months when a sit down meal, or pre-ordering, is not an option.

Main meal dishes

Choose 3 dishes for groups of 20-30 people, or choose 4 dishes for groups of 31-50 people:

Joint of either Beef, Gammon, Mutton, Pork or Turkey, served with gravy

Braised Beef casserole with mushrooms, bacon and red wine

Mutton Tagine

Thai style chicken curry

Spicy Mediterranean fish casserole

Peruvian style mutton casserole

Chicken, ham and leek casserole

Side of poached salmon with cider and crayfish sauce,

Vegetable Stroganoff **V or Vegan**

Wild mushroom, Butternut Squash and rocket lasagne **V**

Side Orders

Choose 3 dishes for groups of 20-30 people, or choose 4 or 5 dishes for groups of 30+ people:

Roast mixed root vegetables in a honey glaze **V**

Parsnip mash with a hint of nutmeg **V**

Sweet potato mash **V**

Mixed root vegetable mash **V**

Sautéed mixed cabbage with chestnuts and bacon

Coconut rice with coriander **V or Vegan**

Normal or Sweet potato jackets with butter **V**

Roast Ratatouille with olives **V or Vegan**

Mixed bistro salad dressed in our own house dressing **V or Vegan**

See page 2 for delicious desserts...

Desserts

Choose 2 desserts for groups of 20-30 people, or choose 3 desserts for groups of 30+ people:

A large Crème Brulee (Vanilla, Baileys or Spiced cinnamon)

Sticky Toffee Pudding with hot fudge sauce and vanilla ice-cream

Black Forest Brownie Sundae

Fresh Fruit Salad with double cream

Large Apple and cinnamon crumble with a choice of either hot custard, double cream or ice-cream

A Large Winter Mess– Honey and cinnamon poached pears, apricots, cherries and plums, with Amoretto cream and orange scented meringue,

Warm treacle and almond tart

Cheeses and biscuits (add an extra £5 per person).

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Vanilla ice-cream and double cream will be served with all desserts.

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If you can think of anything else that we have missed, or have a family favourite, then please let us know and we will try to add this into your menu. The options are endless!

Two courses- £30.50 per person during the week, £33.50 at weekends.

Changes to the menu may vary the price. A £10 per person deposit is required.

We can also offer nibbles on arrival- Hot spring rolls, hot mini Samosas, Olives and pita bread slices... for example, at an additional price, £6.50 per person.

Add filter coffee or a selection of Teas for an additional £3.50 per person.

Why not make a toast with a bottle or two of Prosecco for £31.00 each, or Perrier Jouet Champagne for £55.00 a bottle.