

# COLD FORK BUFFET MENUS

Our fork buffet menus deliver fabulous food that is perfect for more formal occasions or where a substantial meal is required. We have both hot and cold fork buffet menus – but feel free to combine both hot and cold dishes if you prefer or mix up the menus to include dishes from different cuisines.

## PAVILION LUNCH

## ARABIAN NIGHTS

## LA DOLCE VITA

### MAINS

Coronation chicken with saffron pilaf

Rare roast beef, stilton and caramelised red onion with mixed leaves

Dingley Dell Pork Gala pie

Ginger beer glazed whole ham

Whole baked salmon with chilli and lime

Cauliflower and ras-al-hanout fritters with lime and coriander yoghurt (V)

Chicken shawarma

Beef kibbeh (Lebanese beef croquette)

Moroccan spiced salmon fillets

Italian cured meat antipasti selection

Rare roast beef with oven roasted heirloom tomatoes and salsa verde

Sea food salad

Swiss chard and goats cheese tart

### SIDES

Heirloom tomato and goats cheeses tarts (V)

Fennel coleslaw

Green bean salad with orange & hazelnut dressing

Pea, radish and potato salad

Spiced potato pie (V)

Roasted butternut squash with chilli, mint and feta

Fattoush salad

Taboulleh

Tomato and mozzarella salad

Orzo, pinenut and feta salad

### DESSERTS

Strawberry Tart

Individual fruit pavlovas

Chocolate mousse cake

Middle-eastern fruit salad with greek yoghurt

Orange and almond cake

Tiramisu

Sicilian Cassata Cake



PRIVATE & CORPORATE EVENT CATERING  
CANAPES | SPECIAL EVENTS | PRIVATE DINING

#### Pricing

#### £20 per head

Choice of 2 main course dishes  
2 side dishes  
1 dessert

#### £25 per head

As for £20 per head but with choice of 3 main course dishes or 2 dessert dishes

#### Chef Fee

£125 onsite charge per chef  
(1 chef per 30 guests if all hot main and side)