

HOT 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.

CLASSIC

MEDITERRANEAN

ASIAN

MAINS

Guinea Fowl Fricassee

Rose Veal Osso Bucco

Thai Chicken Green Curry

Boeuf Bourguignon

Parmesan and Rosemary crusted chicken escalopes

Five spiced duck breast

Individual beef and ale pies

Beef in Barolo

Pork belly with roasted peanut sauce

Chicken and mushroom pie

Roasted vegetable lasagne

Vietnamese Turmeric Fish

Salmon en croute with champagne sauce

Crab cakes with chilli sauce

SIDES

Pilaf rice

Balsamic roast potatoes

Fragrant rice

Herbed crushed potatoes

Milanese (Saffron) Risotto

Sauteed Asian Greens

Glazed baby vegetables

Roast Mediterranean vegetables

Green papaya salad

DESSERTS

Treacle Tart with clotted cream

Chocolate tart with salted caramel sauce

Passion fruit and lime tart with coconut Ice-cream

Tart tatin with calvados sauce

Lemon and polenta cake

Asian Fruit Salad with lemongrass syrup and Thai basil cream



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)