



FORK BUFFET MENUS

Cold Platters

MAINS

Meat

Peppercorn crusted rare sirloin of beef with horseradish creme and slow roast tomatoes

Harissa rubbed rare sirloin of beef with Jewelled Couscous

Coronation chicken with mango chutney

Honey and saffron baked chicken

Chicken shawarma skewers with preserved lemon hummous

Hoisin duck, feta, watermelon and rocket salad with toasted cashews and plum sauce dressing

Curried scotch eggs with mustard mayo

Jerk Chicken with Mango and Avocado Dressing

Fish

Hot smoked salmon and dill tarts

Z'atar baked salmon with walnut and yoghurt

Herbed fish koftes with spiced yoghurt

Vegetarian/Vegan

Spinach, mint and feta borek with chilli-honey dressing

Caramelized red onion and goats cheese tarts

Spiced roast cauliflower frittata (V or Vegan)

Roast vegetable tarts with walnut pesto (Vegan)

Iman Biyaldi - stuffed aubergine with saffron yoghurt ((V) (or soy yoghurt for vegan version)

Sweetcorn fritters with avocado and tomato salsa

Red onion and asparagus pesto tart (Vegan)

SIDES

Italian herb new potato salad (Vegan)

Jewelled couscous with pistachios, almonds, barberries and pomegranate (V) (can be made vegan)

Persian potato salad with chermoula (Vegan)

Homemade maneesh bread and selection of dips e.g. baba ghanoush (vegan); roasted red pepper and walnut (vegan) and feta, dill and pistachio

Fattoush salad with fried flat breads, heirloom tomatoes, cucumber and baby gem with sumac and lemon dressing (vegan)

Griddled aubergine, pomegranate, feta and rocket salad

Charred courgette and tenderstem broccoli salad with tahini-honey dressing (Vegan)

Charred courgette ribbons, feta, pinenut and rocket salad with chilli-lemon dressing (V)

Hot Platters

MAINS

Meat

Porchetta - Italian Style Roast Belly of Pork with a rich Jus

Chicken baked with Roast lemons, olives and caperberries

Cajun chicken with Dirty Rice

Lamb or Beef Tagine with Jewelled Couscous

Ras-al-hanout leg of lamb with preserved lemon yoghurt

Vietnamese braised lamb

Confit Shoulder of Lamb Shepherd's Pie

Steak and Ale Pie

Korean style braised beef

Beef in Barolo

Green Chilli Pork Stew with Corn Tortillas and Mexican Rice

Pulled pork with smoky BBQ sauce

Fish

Posh Fish Pie with crayfish and king prawns

Maryland Crab Cakes with lemon mayo

Herbed fish koftas with spiced yoghurt

Italian style baked haddock with herb crust and salsa verde

Lobster and crayfish mac'n'cheese

Vegetarian/Vegan

Spiced cauliflower frittata

Indonesian Butternut Squash Curry (Vegan)

Chilli bean cobbler (Can be Vegan)

Lentil Shepherds Pie with sweet potato mash (Vegan)

Truffled Mac'n'Cheese

Fennel and Hazelnut gratin

SIDES

Dauphinoise Potatoes

Sweet Potato gratin

Glazed baby vegetables

Buttered new potatoes

Dirty Cajun Rice

Steamed lime and coriander rice

Glazed Baby Vegetables

Honeyed Carrots

Spiced Greens

DESSERT

Salted caramel chocolate brownies

Vegan brownies

New York Cheesecake

Lemon tart with raspberry compote

Orange pannacotta pots

Tiramisu

Apple & Blackberry Crumble with Vanilla Custard