

Fork Buffets ~ Hot

Ideal for informal luncheon or dinner parties, this menu is served buffet-style from heated chafing dishes.

Please choose up to 3 dishes from the list below. To accompany it please select four salads from the salad collection on page 8. Hot vegetables are available as an alternative included in the price. This menu is served with fresh baked rolls and butter. If you would like to add a starter or pudding, please see page 4 for details.

From £15.00 per person including vat., based on 40 guests plus. For smaller numbers we would quote separately.

CHICKEN A LA KING

Tender pieces of chicken, button mushrooms, onions & peppers in a sherry sauce

HOME MADE STEAK & KIDNEY PIE

WHOLE GAMMON HAM

Glazed with Brown sugar and mustard. Studded with cloves. Carved to order

LASAGNE VERDI

LAMB, APRICOT & MINT CASSEROLE

MUSHROOM STROGANOFF ♣

Button mushrooms in a Dijon mustard, Cognac and cream sauce

CAJUN CHICKEN

chicken pieces blackened with Cajun spices

WHOLE SIRLOIN OF BEEF ☺

Served with Roasted Vegetables Carved to order

SPAGHETTI BOLOGNAISE

SWEET AND SOUR PORK



CHICKEN KORMA

served with poppadoms, cucumber raita & mango chutney

CORIANDER CHICKEN WITH CASHEWS ☺

CIVET OF VENISON ☺

A rich casserole of venison, button onions, wild mushrooms and wine

SEAFOOD PIE

a selection of seafood in a cheese sauce, topped with creamed potato

CHILLI CON CARNE

not too spicy! So everyone can enjoy it, served with tacos

VEGETARIAN BEAN AND CHICK PEA PIE ♣

WHOLE ROAST RIB OF BEEF

With a mustard crust, carved to order

TURKEY AND HAM PIE

MOROCCAN LAMB TAGINE

THAI GREEN CHICKEN CURRY ♣

With prawn crackers

TURKEY AU GRATIN

Topped with toasted almonds

PORK CASSEROLE

with apples and spring onions in cider

CHICKEN IN HONEY AND GINGER

SALMON STEAK

In a watercress butter sauce

LEMON AND GINGER CHICKEN

On a bed of noodles

BRAISED VEGETABLE GOULASH ♣

♣ suitable for vegetarians

☺ £ price on application