



Fork Buffet Menu

Crisps, nuts and olives

Selection of breads

Salads

Mixed Salad (leaves, tomato, cucumber, pepper, spring onion)

Greek Salad (leaves, tomato, cucumber, olives, feta)

Ceaser Salad (leaves, croutons, parmesan with ceaser dressing)

Coleslaw (red and white cabbage, grated carrot and a creamy dressing)

Asian Slaw (shredded savoy cabbage in a sweet chilli dressing)

Brazilian Coleslaw (with or without chicken) (peas, sweetcorn, apple, sultanas, carrots, spring onion in a creamy dressing)

Sweet and Sour Rainbow Slaw (red and white cabbage, grated carrot, onion, celery, raddish, red pepper, with a light sweet and sour dressing)

Potato Salad (new potatoes mixed with spring onions, slow cooked caramelized onions and crispy onions in mayonnaise)

Teriyaki Potato Salad (new potatoes, broccoli, onions, with a teriyaki mayo)

Roasted new potato, chorizo and sweetcorn salad

Sweet potato, spring onion and shallots with honey sherry vinaigrette

Mexican Sweet Potato Salad (sweet potatoes, black beans, sweetcorn, avocados and tomatoes)

Tomato, Mozzarella and Onion Salad

Tricolour Salad (tomato, avocado and mozzarella)

Tomato Salad with ricotta, broad beans and salsa verde

Panzanella Salad (bread and tomato salad with peppers and capers)

Tomato, Beetroot and Red Onion Salad

Lentils, roasted tomato and herb salad

Lentils with chickpeas, beetroot and Haloumi in a lemon dressing

Roasted Vegetable Cous Cous (aubergine, courgette, peppers, sultanas and pinenuts with cous cous)

Tricolour Cous Cous (tomatoes, avocado, mozzarella and cous cous in a pesto dressing)

Pasta Salad with Tuna, Sweetcorn and Peppers

Pasta Salad with Pesto, Baby Spinach and Toasted Pine Nuts

Pasta Salad with onions, pepper, sweetcorn and kidney beans

Pasta Salad with Ham and Peas

Wild Rice Salad (cherry tomatoes, cucumber, spring onions, cranberries, walnuts and feta)

Rice Salad with Roasted Butternut Squash (cumin roasted butternut squash, cranberries, pomegranate, hazelnuts, herbs and feta)

Butternut Squash, green beans and Goats Cheese Salad

Wardorf Salad (celery, apple and sultanas in a creamy dressing)

Quinoa, feta and Spinach Salad

California Quinoa and Avocado Salad (quinoa, butternut squash, broccoli, herbs, pomegranate and pistachios with a sweet tahini and avocado dressing)

Roasted Aubergine and Quinoa Salad (aubergines, leeks, tomatoes, hazelnuts, soft cheese and quinoa)
 Tabbouleh Salad (cous cous mixed with tomatoes, cucumber, spring onion and herbs)
 Asparagus, Avocado and Quinoa Tabbouleh
 Garlic and Herb Bulgur Wheat Salad
 Farro Salad with Roasted Carrots and Feta
 Courgette Salad
 Russian Salad
 Pea, mint and Feta Salad
 Roasted Beetroot, Goats Cheese and Walnut Salad
 Roasted Cauliflower Salad with lemon and tahini
 Haloumi and Chargrilled vegetable salad
 Grilled Summer Vegetable Salad (aubergine, corn, courgette, squash, asparagus, and tomatoes with a zesty dressing)
 Roasted Brussel Sprouts, hazelnuts and Pomegranate
 Griddled Baby Gems with Balsamic and Goats cheese
 Spiced Indian Chickpea Salad
 Charred Aubergine Salad with Sugar Spiced Onions
 Broccoli, Tomato and Bacon Salad
 Broccoli, Chilli and Garlic with Toasted Almonds
 Coronation Chicken Salad
 Tuna Nicoise
 Prawn and Crab Salad
 Smoked Fish Salad

Buffet Items

Dressed salmon
 Whole Honey Roast Ham
 Selection of meats (British or Continental)
 Selection of cheeses
 Seafood platter (smoked salmon, prawns, herrings, crab sticks)
 Prawn Cocktail
 Gravadax
 Selection of Quiches
 Chorizo Tortilla (vegetarian option available)
 Homemade Sausage rolls (e.g. pork, pork and pancetta, pork and apple, pork and blackpudding, pork and brown sauce)
 BBQ Chicken Drumsticks
 Honey and Mustard Chipolatas
 Chicken Tikka Skewers with mint and cucumber yoghurt
 Chicken Goujons with Garlic Mayonnaise
 Fish Goujons with Tartare Sauce
 Caesar Salad Tartlets
 Crostini with Goats Cheese and Sundried Tomato
 Duck Pate, Brioche Toasts and Red Onion Marmalade
 Indian Selection (samosa, pakora and bhaji)
 Oriental Selection (spring rolls, prawn toast and dumplings)
 Tomato, Feta and Basil Filo Tarts
 Falafel with a selection of hummus
 Coronation Chicken
 Chargrilled Chicken and Roasted Pepper Kebabs
 Beef Carpaccio (£3 per head supplement)

Selection of mini desserts

Fruit Tarts with Crème Pâtisserie
 Popping white chocolate and raspberry Cheesecake
 Crème Brûlée (vanilla, Irish cream, white chocolate)
 Triple Chocolate Brownies
 Lemon Tarts
 Chocolate Mousse Shots
 Fruit Crumble
 Fruit Pavlova's
 Banoffee Pies
 Pecan pies
 Treacle Tart
 Eton mess
 Lemon Posset
 Tiramisu
 Sticky Toffee Pudding
 Trifle (traditional, black forest)
 Chocolate Ganache Tarts
 NY Cheesecake
 Cinnamon Apple Crumble Cake
 Iced Berries with hot white chocolate sauce
 Chocolate Orange Cake
 Fresh Fruit Kebabs
 Scones with clotted cream and Jam

£12.00 per head = 3 Salads, 2 Buffet Items, Selection of mini desserts

£16.00 per head = 4 Salads, 3 Buffet Items, Selection of mini desserts

£22.00 per head = 5 Salads, 5 Buffet Items, Selection of mini desserts

(all buffets come with crisps, nuts and olive and selection of breads. If desserts aren't needed these can be swapped for savory options)

Other menu options are available.

Serving staff are charged at £10 per hour with a minimum of 4 hours, we recommend 1 waitress per 20 guests.