



## **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  
 Harissa and Yoghurt Grilled Lamb Chops  
 Chicken Tikka Skewers with mint and cucumber yoghurt  
 Fish Goujons with Tartare Sauce  
 Crunchy Chicken Goujons with Garlic Mayonnaise  
 Duck Pate, Brioche Toasts and Red Onion Marmalade  
 Crab Cakes with Chilli Lime Mayo  
 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  
 Honey, lemon, Pepper chicken thighs  
 Oriental Seared Duck Breasts  
 Beef Carpaccio (£3 per head supplement)

## **Selection of mini desserts**

Fruit Tarts with Crème Patisserie  
Popping white chocolate and raspberry Cheesecake  
Crème Bruleè (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

**£13.50 per head = 3 Salads, 2 Buffet Items, Selection of mini desserts**

**£18.00 per head = 4 Salads, 3 Buffet Items, Selection of mini desserts**

**£23.00 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)

(price is inclusive of disposable crockery and cutlery, china can be provided for an additional £1.50 per head)

Other menu options are available.

Serving staff are charged at £12 per hour with a minimum of 3.5 hours, we recommend 1 waitress per 20 guests.