



## **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  
Faro 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  
Gravaldax  
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  
Harrissa 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

**£17.00 per head = 3 Salads, 2 Buffet Items, Selection of mini desserts**

**£21.50 per head = 4 Salads, 3 Buffet Items, Selection of mini desserts**

**£27.00 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 4 hours,