



Fork Buffet Menus 2010





Cold Fork Buffet Menus 2010

Our cold fork buffet lunches are designed to provide a substantial but light lunch

Minimum numbers of 20 apply

All served with a selection of Elderflower presse, fruit juices and mineral water

Antipasti Lunch Platter One

Vegetables

Marinated vegetables

Balsamic mushrooms

Baby artichoke hearts

Bell peppers

Fish

Premium Scottish smoked salmon

Smoked halibut

Crayfish tails

King prawns

Meat

Salami Milano

Smoked chicken

Rare sirloin of beef

Parma ham

Cheese

Summerset brie

Extra mature cheddar

Oxfordshire blue

Evesham goats cheese

Accompaniments

Chard, spring onion and Pecorino salad

Selection of breads with dressings and first press olive oil

Chunky fruit platter with Acacia honey and Greek yoghurt

£29.95



Cold Fork Buffet Menus 2010

Antipasti Lunch Platter Two

Vegetables

Asparagus spears
Marinated courgettes and aubergine
Balsamic onions
Sun blushed tomatoes

Fish

Smoked trout fillets
Peppered mackerel fillets
Fresh water prawns
Smoked salmon

Meat

Chorizo sausage
Wiltshire dry cured ham
Seasoned roasted chicken breast
Bresola

Cheese

Lincolnshire poacher cheddar
Devon blue cheese
Ash goats cheese
Cornish yarg cheese
Baby gem salad

Accompaniments

Selection of breads with dressings and first press olive oil
Chunky fruit platter with acacia honey and Greek yoghurt

£29.95



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Spring/Summer Salad Lunch Menu One

Plum tomato, rocket and cashew nut salad with blue cheese dressing
Fragrant fruited rice salad with toasted seeds and soft herbs
Pickled root vegetable salad with caraway and vinaigrette dressing
Tomato and basil ciabatta with baby mozzarella and balsamic syrup
Oat cakes with flaked Scottish salmon, spring onion and crème fraîche
Crispy sweet chilli beef with shredded vegetables and sesame oil
Maize fed chicken goujons with tzatziki dip
Mini flavoured bread rolls with black pepper butter and olive oil
Chunky fruit platter with fresh fruit coulis and Greek yoghurt
Mango and strawberry fool

£29.95

Spring/Summer Salad Lunch Menu Two

Red cabbage, raisin and pear salad
Cous cous Fattoush salad with ripped pita bread
Sweet potato, cherry tomato and watercress salad with mustard dressing
Mackerel rillets on tomato foccacia
Confit duck, spring onion and oyster sauce parcels
Pork, apricot and lemon thyme terrine wrapped in smoked bacon
Summerset brie, red pepper and leek tart
Mini flavoured bread rolls with black pepper butter and olive oil
Chunky fruit platter with fresh fruit coulis and Greek yoghurt
Strawberry vacherins with vanilla chantilly cream

£29.95



Hot Fork Buffet Menus 2010

Our hot fork buffet menus are designed to offer a substantial lunch or evening meal
Minimum numbers of 20 apply

Standing fork buffet served with a selection of Elderflower presse,
fruit juices and mineral water **£25.95**

Seated fork buffet served with tea, coffee and homemade petit fours **£29.95**

Hot Fork Buffet Menu One

Spanish lamb with bell peppers and paprika
Caramelised squash, chervil and spinach risotto

Seasonal accompaniments

Chocolate marble tart with Chantilly cream
Chunky fruit platters

Hot Fork Buffet Menu Two

Mediterranean chicken with roasted vegetables, cherry tomatoes and basil
Thai red pumpkin curry

Seasonal accompaniments

Vanilla panna cotta
Chunky fruit platters

Hot Fork Buffet Menu Three

Shin of beef, thyme and sweet potato pie
Baked ratatouille with buffalo mozzarella

Seasonal accompaniments

Mocha chocolate cups
Chunky fruit platter

Hot Fork Buffet Menu Four

Seafood paella
Thai green vegetable curry with lime and coriander

Seasonal accompaniments

Passion fruit and spearmint cream tart
Chunky fruit platter



Hot Fork Buffet Menus 2010

Hot Fork Buffet Menu Five

Pesto chicken with Sicilian lemon
Vegetable casserole with baby artichoke

Seasonal accompaniments

Seasonal berry Eton mess with vanilla yoghurt
Chunky fruit platters

Hot Fork Buffet Menu Six

Crispy pork with chilli, soy, ginger and shredded vegetables
Vegetable tagine with plum tomato and spiced apricot

Seasonal accompaniments

Strawberry vacherin
Chunky fruit platters

Hot Fork Buffet Menu Seven

Cod, smoked bacon and roast pepper fish cakes with citrus dressing
Vegetable goulash with soft herb dumplings

Seasonal accompaniments

White chocolate and pistachio mousse
Chunky fruit platters

Hot Fork Buffet Menu Eight

Coconut chicken with lemon grass and Thai chive
Sauté gnocchi with wild mushrooms, capers and garlic cream

Seasonal accompaniments

Mango and strawberry mousse
Chunky fruit platters
