

## Fork Buffet Menu

### One

Marinated chicken korma with braised herb rice  
Blackened cod with shitake mushrooms, bean sprouts and Thai noodles  
Penne pasta with wild mushrooms and white wine sauce (v)  
Seasonal green vegetables

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#### Salad selection:

Tomato and rocket  
Potato and red onion  
Three bean  
Assorted mixed leaves

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Seasonal fruit pavlova  
Mango and passion fruit Bavaois  
Sliced fresh fruit  
Served with vanilla cream and fruit coulis

### Two

Beef Bourguignon with baby onions, lardons of bacon and herbed new potatoes  
Fisherman's pie  
Gnocchi with Mediterranean vegetables and basil dressing (v)  
Carrots, swede and French beans

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#### Salad selection:

Pasta, olive and grilled vegetables  
Israeli couscous with apricots  
Cherry tomato and cucumber  
Assorted mixed leaves

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Raspberry and passion fruit shortbread stack  
Apple rhubarb and blackberry trifle  
Paris brest with praline butter cream  
Served with fresh cream and fruit coulis

### Three

Beef Teriyaki with noodles, baby corn and mange tout  
Grilled swordfish Niçoise with herb crushed potatoes and a herb oil  
Four cheese tortellini with baby spinach, roast peppers and tomato sauce (v)

Roasted root vegetables

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#### Salad selection:

Chickpea  
Beetroot with yoghurt dressing  
Portobello mushroom  
Assorted mixed leaves

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Apricot tart  
Praline and chocolate mousse  
Fruit Clafoutis  
Served with fresh cream and chocolate sauce

### Four

Stir fried Chinese pork with lemon grass rice  
Cajun salmon with spring onion mash and tzatziki dressing  
Cannelloni Florentine (v)  
Mixed green vegetables

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#### Salad selection:

Pasta, olive and sun blushed tomato  
Five bean  
Roasted potato  
Assorted green leaves

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White and dark chocolate brownie  
Raspberry crème brûlée  
Mixed cheesecake  
Served with vanilla cream and fruit coulis

### Five

Chicken casserole with herbed rice  
Poached salmon steaks with lemon mashed potato and tomato dressing  
Ricotta tortellini with spinach and tomato cream sauce (v)  
Panache of mixed vegetables

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#### Salad selection:

Potato and chive  
Greek  
Tomato and bocconcini  
Rustic leaves

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Chocolate, orange and honeycomb cup  
Strawberry roulade  
Fresh fruit tart served with freshly whipped cream and fruit coulis

**£25.00**

All prices are person and are exclusive of VAT at the prevailing rate.