**FORK BUFFET**

Our fork buffets are designed to be eaten standing up and are perfect for an informal lunch for groups of 25 or more. Or, included in the DDR. (Supplement of £4.00+ VAT per person for a seated buffet)

All buffets include three main dishes, including a vegetarian option, and one pudding, a seasonal salad, vegetables and potatoes, rice or couscous.

All served with artisan bread, butter, olive oil, balsamic vinegar & house dressing.

All buffets will be served with seasonal cut fruit.

A vegan alternative will be provided if pre-ordered

**A**

- Chicken & coconut curry, coriander rice, mango chutney & crispy onion (GF)
- Haddock, smoked salmon & prawn fishcake, wilted winter greens & tartare sauce
- Five bean & pepper chilli, sour cream & tortilla chips (V)
- Roasted peppers & spiced Chinese cabbage
- Baby gem, cucumber & radish
- Coffee Opera cake

£31.50 per person

**B**

- Beef & button mushroom stroganoff, parsley rice
- Herb roasted cod fillet, plum tomato confit & new potatoes (LF)
- Butternut squash macaroni cheese with crispy onions (V)
- Winter roots
- Fattoush salad with crisp pitta bread croutes
- Chocolate brownie, & cream (GF)

**C**

- Persian lamb tagine with lemon cous cous (LF)
- Baked haddock with spinach, chilli & lime oil, spring onion crushed potatoes (GF) (LF)
- Mushroom arancini with roasted tomato stew & roasted garlic crème fraiche
- Cumin spiced carrots
- Pickled beetroot salad with feta & pear
- Apple crumble tart

**D**

- Chicken, leek & butter bean hot pot (GF)
- Lemon & thyme salmon arancini, roasted tomato compote, lemon crème fraiche
- Sweet potato & sage torte, with crispy onion's
- Roasted butternut & raisin cous cous
- Cabbage salad, mixed seeds & Dijon
- Blackcurrant delice

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FORK BUFFET

E
Cider braised pork & white bean casserole (GF) (LF)
Herb crusted salmon, crushed new potatoes & white wine cream sauce
Spinach cannelloni, smoked tomato sauce & cheese cream
Roasted squash with paprika & chopped parsley
New potato, mint & chive salad
Berry & almond fool

F
Beef & Guinness casserole with smoked bacon & herb dumplings
Baked Pollock, butterbean, paprika & button onion stew (LF)
Spiced bean shepherd’s pie, vegan parmesan cheese crust (V)
Rosemary roasted root vegetables
Baby gem, radish, carrot & golden sultanas
Carrot cake

CHEESE COURSE
British artisan cheeses, fruit chutney & crackers

£6.50
per person