**FORK BUFFET**

(All rates exclude VAT)

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 and balsamic vinegar. A vegan alternative will be provided if pre-ordered.

All buffets will be served with seasonal cut fruit.

*A vegan alternative will be provided if pre-ordered*

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**A**

Apricot and almond chicken, spiced rice and roasted vegetables (GF)
Sesame salmon, wilted greens and new potatoes with gremolata (GF) (LF)
Sweet potato, flat mushroom, spinach and red onion stack bake (GF) (VG)
Roasted new potato and bean salad
Mixed leaf, radish, carrot and yellow cherry tomato
Strawberry cheesecake

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**B**

Chinese braised beef, daikon, ginger and spring onions, herb rice (GF) (LF)
Pan fried cod fillet, warm cannellini beans, rocket and lemon grass (LF)
Cumin roasted cauliflower and chickpea curry, pilau rice (GF) (LF) (VG)
Roast sweet potato, red pepper and parsley salad
Cucumber, onion seed, red onion and baby gem
Coconut and mango posset (GF)

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**C**

Lamb tagine, pickled red cabbage, pomegranate and tzatziki with couscous
Spring onion, cheddar and salmon arancini with tomato salsa
Pea, spinach and shallot lasagne, four cheese crust (V)
Corn and roasted peppers
Fennel and cabbage slaw
Glazed lemon and blueberry tart

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**D**

Cottage pie, cheesy mash topping and gravy
Lemon and thyme haddock, roasted tomato compote, lemon crème fraîche (GF)
Spinach and feta filo pie (V)
Buttered green cabbage with caraway seeds
Carrot and broccoli salad
Blackcurrant delice
FORK BUFFET

(All rates exclude VAT)

E
Provençale style braised pork casserole with white beans (GF)
Steamed salmon, potato puree, pepperonta and yoghurt (GF)
Courgette, chickpea and cauliflower korma, steamed rice (LF) (VG)
Peas, diced leeks and sugar snaps tossed in minted butter
Cucumber, tomato and feta salad
Chocolate truffle mousse

F
Beef and pepper stroganoff, basmati rice (GF)
Seafood lasagne, dill cream
Lentil moussaka (V)
Honey glazed carrots
Broccoli and quinoa salad
Banoffee tart

CHEESE COURSE
British artisan cheeses, fruit chutney and crackers

£7.25
per person