



Hot Fork Bowl Menu

Choose 2 main dishes for £10.95 per head (+vat)
Choose 3 main dishes for £15.50 per head (+vat)
Add 2 desserts for £4.50 per head (+vat)
Minimum 20 covers

Meat/Fish Dishes

Chicken, sweet potato, spinach & coconut curry with basmati rice (GF) & naan
Shepherds pie (beef or lamb) with minted peas (GF)
Normandy Pork (Pork fillet in a mustard cider sauce), green beans & new potatoes (GF)
Beef in Guinness with mash (GF)
Beef stroganoff with rice (GF)
Beef Mexican style chilli with tortilla chips & soured cream (GF)
Chicken, white wine, tarragon & mushroom casserole & buttered carrots (GF)
Newmarket mini sausages, mustard mash & rich onion gravy
Moroccan lamb tagine & cous cous (GF)
Greek moussaka (lamb) with a side of Greek salad
Rustic Toulouse sausage stew with crusty bread
Sweet and sour chicken & noodles
Thai green or red chicken/king prawn curry with jasmine rice (GF)
Fishermans pie with minted peas
Thai beef massaman curry with jasmine rice
Mac and cheese with crispy pancetta

Vegetarian dishes

Spinach, chickpea & sweet potato curry with basmati rice (GF) & naan (Vegan)
Vegetable mexican style chilli with tortilla chips & soured cream (GF)
Penne in a chilli, tomato & olive sauce with a side of garlic bread
Vegetable tagine with lemon & coriander cous cous (GF & Vegan)
Thai green vegetable curry with Jasmine rice (GF & vegan)
Mushroom stroganoff with wild rice & soured cream (GF)
Good veggie sausages, mustard mash & onion gravy (can be GF & vegan)
Mac and cheese

Homemade Desserts

Banoffee pie
Mango & lime tart
Seasonal fruit pavlova
Seasonal fruit crumble
Normandy apple tart
Chocolate roulade (GF)
New York vanilla cheesecake with fruit topping
Warm chocolate pudding and chocolate sauce
Lemon tart with berries
Tiramisu traditional or summer fruits tiramisu
Chocolate tart
Bakewell tart
Lemon meringue dessert (more a cheesecake than a pie)
Warm chocolate bownies
Sticky toffee & date pudding with toffee sauce
Treacle tart
Best ever fresh fruit trifle
Fresh fruit salad (tropical/summer fruits) (GF)

All served with cream or custard

KEY: (GF) Gluten free

Staffing

This type of food will require serving staff
For this we charge £15 per member of staff per hour worked (3 hours minimum)
(+vat)