



out to lunch

Cold fork buffet menu

Minimum of 15 covers

Silver £15.00 per head

Choose one meat or fish option, a vegetarian option & 1 dessert option

Gold £18.00 per head

A choice of two meat or fish options, a vegetarian option & 2 dessert options

Platinum £22.00 per head

A choice of three meat or fish options, a vegetarian option & 3 dessert options

Chicken & Duck

Homemade coronation chicken on watercress with apricots (GF)

Chicken caesar platter with parmesan shavings (add anchovies if you wish)

Chicken tikka skewers with minty yoghurt on a bed of coriander salad (GF)

Platter of Asian squash salad with crispy duck (GF)

Jamaican style Jerk chicken platter with rice and peas (GF)

A platter of chicken with a lemon tarragon dressing with rocket & grapes (GF)

Harissa marinated chicken platter served with a minty yoghurt dressing and pomegranate (GF)

Beef, pork & lamb

Selection of salamis & cured meats with roasted vegetables, torn mozzarella, olives & figs (GF)

Homemade traditional beef pasties served with a selection of cheeses & pickles

Hand carved roast beef platter with horseradish & roasted beetroot (GF)

Thai style beef salad with rice noodles

Hand carved ham ploughman's platter with pickles (GF)

Slow cooked cumin lamb with minty yoghurt (GF)

Platter of BBQ style pulled pork with apple slaw

Fish

Poached salmon, smoked salmon & prawn platter with asparagus & hollandaise (GF)

Smoked salmon & dill quiche

Tuna, black olive & red pepper tart

Sweet chilli king prawn skewers with basmati rice with Asian style ribbon vegetable salad (GF)

Griddled tuna nicose salad platter (GF)

Vegetarian

Homemade quiches or tarts - seasonal flavours

Homemade cheese, leek & potato pie

Halloumi & roasted vegetable skewers marinated in herb oil (GF)

Best of british cheese platter with pickles, relishes (GF) & artisan bread

Roasted vine tomato & pesto tart

Wedges of Spanish style tortilla served with roasted vegetables, olives & manchego cheese (GF)

Platter of falafel, hoummous & minty yoghurt dips, olives (GF) & pitta bread

Bread & Salads

A selection of freshly baked artisan breads with butter will be provided

Please choose your 4 salads
(we recommend you choose **one** from under each heading but it's entirely up to you,
or we are happy to choose for you)

LEAFY

Classic mixed salad topped with fresh herbs (GF)
Caesar salad (add anchovies if you wish)
Greek salad (GF)
Rocket & parmesan salad with a balsamic glaze (GF)

POTATO

Potato salad with a classic spring onion & chive mayonnaise (GF)
Honey & rosemary roasted baby potatoes (GF)
Baby potatoes with either asparagus/French beans, cherry tomatoes, kalamata
olives & a salsa verde dressing (GF)

RICE, PASTA & COUS COUS

Wild rice salad with roasted vegetable, pinenuts & fresh herbs (GF)
Cous cous with basil, mozzarella, oven roasted tomatoes & rocket
Olive, orange & red onion cous cous with harissa dressing
Pasta with basil pesto, mozzarella, oven roasted tomatoes & rocket

OTHER

Homemade traditional coleslaw (GF)
Moroccan style carrot salad with harissa (GF)
Panzanella salad (tomatoes, peppers, capers & chunks of ciabatta)
Waldorf salad (GF)
Superfood grain salad with baby kale, pomegranate & edamame beans

Dessert

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