Hot Fork Bowl Menu

out to lunch

Choose 2 main dishes from £12.25 per head (+vat) Choose 3 main dishes from £17.25 per head (+vat) Add 2 desserts from £4.95 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 Guiness with mash (GF) Beef strogonoff 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 strogonoff 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 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)