

BUILD YOUR OWN HOT FORK BUFFET

CHOOSE 2 MAIN COURSES, 3 SIDES AND A DESSERT

Main Courses

Slow cooked beef and Harvey's ale stew with thyme dumplings
Fricassee of chicken, wild mushroom and baby onions with white wine and tarragon
Thai green chicken curry, spicy prawn crackers
Traditional cottage pie with a crispy potato topping
Glazed fish pie, dill and white wine
British pork shoulder braised in cider and grain mustard
Spicy butterbean and vegetable stew (v)
Moroccan vegetable tagine with apricot and toasted almonds (v)
Warm handmade spinach and goats' cheese quiche, wild rocket pesto (v)



Sides

Creamed Maris piper potatoes	Braised pilau rice	Honey glazed root vegetables
Crispy roast potatoes	Israeli cous-cous salad	Steamed broccoli
Chive buttered new potatoes	Mixed green salad	Buttered peas
Green beans with mange tout and toasted hazelnut	Coleslaw salad	Steamed greens
	Heritage root slaw	Steamed rice



Desserts

Madagascan vanilla panacotta, red berry compote, all butter shortbread
Sticky toffee pudding, butterscotch, clotted cream
Bread and butter pudding, vanilla bean custard
Traditional lemon curd tart, Chantilly cream, raspberry coulis
Whole fresh fruit bowl

Minimum 30 covers



ONE COURSE HOT FORK BUFFET

CHOOSE 2 MAIN COURSES
(1 MEAT, 1 VEGETARIAN), PLUS 2 SIDES

Main Courses

Fricassee of chicken, wild mushroom and baby onions with white wine and tarragon

Traditional cottage pie with a crispy potato topping

Spicy butterbean and vegetable stew (v)



Creamed Maris piper potatoes

Crispy roast potatoes

Chive buttered new potatoes

Steamed rice

Braised pilau rice

Steamed broccoli

Buttered peas

Honey glazed root vegetables

Steamed greens

THE ALL DAY BREAKFAST BUFFET

Sweet cured bacon

Pork sausage

Scrambled free range egg

Button mushrooms

Oven roast tomatoes

Heinz baked beans

Hash brown

Toast and butter



Tea, Coffee and Orange Juice

Minimum 30 covers

