



Build your own Hot Fork Buffet (minimum 20 guests)

Choose 2 main courses, 3 side dishes and a dessert

Main courses

Meatballs

Lean Beef And Oregano Meatballs in a Rich Tomato Sauce with freshly Shaved Parmesan Cheese

Lamb Jalfrezi

Aromatic, medium spiced curry cooked with tomatoes

Chicken Ragout

Chargrilled free range Chicken Breast with a Chorizo and Butterbean Ragout

Huntsman Chicken

Chicken breast stuffed with Cheddar Cheese, wrapped in Bacon and topped with BBQ Sauce

Sweet and Sour Pork

served with Bean Sprouts, Carrots and Pineapple

Cajun Salmon

Cajun spiced fillet of Salmon with Sweet Peppers and Refried Beans

Fisherman's Pie

Traditional Fisherman's Pie with a Cheddar Glazed Potato Topping

Vegetable Tagine

Moroccan vegetable tagine with Apricots and Toasted Almonds (v)

Tortellini

Ricotta and Spinach Tortellini in a Rich Tomato and Basil Sauce finished with Pecorino (v)

Sides and salads

Hot Sides

Buttery Mashed Potato

Penne Pasta tossed in extra virgin Olive Oil or a Tomato And Basil Sauce

Steamed Rice

Steamed Greens

Selection of Roasted Root Vegetables

Tender Stem Broccoli with Toasted Almonds

Cold Sides

Cous cous Salad of the Day

Roquette salad with Butternut Squash and Pomegranate

Tomato, Basil and Olive Salad

Crunchy Ranch Style Slaw

Desserts

Cold

'Winter Eaton mess' Crushed meringue, Macerated Winter Berries and Vanilla Cream

Dark Chocolate and Fudge Brownie with Vanilla Cream and Soft Berries

Traditional Custard Tart with Clotted Cream and Berry Compote

Exotic Fresh Fruit Salad

Hot

Chocolate and Hazelnut Bread and Butter Pudding with Vanilla Custard

Rhubarb, Apple and Ginger Crumble with Cream and Custard