

## 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

Madagascar 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

