



Hot Fork Buffet Menu
Please Choose 2 Mains (& 2 Desserts)

Minimum numbers of 25 apply

Main Courses

Chicken & Sweet Potato Curry with Spinach & Coconut,
Pilau Rice & Mini Poppadoms

Sweet Potato Curry with Spinach & Coconut,
Pilau Rice & Mini Poppadoms (V)

Chicken, Gammon & Leek Casserole,
Crushed New Potatoes & Seasonal Vegetables

Baked Aubergine Filled with Feta & Spinach with a Herb Crust,
Crushed New Potatoes & Seasonal Vegetables (V)

Beef & Chorizo Lasagne with Garlic & Cheese Ciabatta

Spinach & Ricotta Cannelloni with Garlic & Cheese Ciabatta (V)

Pulled Beef Chilli with Peppers & Kidney Beans,
Boiled Rice & Sour Cream

Bourbon Pulled BBQ Pork, Crusty White Baguettes & Tossed Caesar
Salad Leaves

Traditional Lamb Hotpot with Doorstop Crusty Bread

Wild Mushroom & Camembert Risotto
finished with Rocket & Truffle Oil (V)

Pumpkin Ravioli with Spinach Leaf & a Creamy White Wine Sauce (V)



Desserts

Orange, Mango & White Chocolate Delight

A charcoal biscuit base, orange & mango compote with a light white chocolate mousse topped with a fruity orange crème

Honeycomb Cheesecake

Honeycomb cheesecake on a sweet biscuit base

Chocolate & Rum Pistachio Delice

Layers of chocolate mousse, rum rum-soaked chocolate sponge & finished with a mirror glaze

Raspberry & White Chocolate Torte

A sponge base with a layer of raspberry mousse, raspberries white chocolate mousse & finished with a raspberry glaze

New York Baked Cheesecake(ve,gf)

A rich cheesecake baked for great depth of flavour made with Madagascan vanilla using vegan & non gluten base

Chocolate Orange Tart (ve,gf)

A rich chocolate ganache & orange marmalade topped with chocolate mirror glaze in sweet vegan non-gluten pastry

Cinnamon Swirl Cheesecake (ve,gf)

A creamy Biscoff cheesecake on a sweet vegan biscuit base