



SAMPLE MENU

FORK BUFFET

Main Course

Pan Fried Chicken Breast, Baby Onions, Red Wine & Pancetta Lardons

Wild Mushroom Ragout, Spring Onion & Sweet Potato Crust (V)

Poached Smoked Haddock and cod in a lemon, dill and chive cream Veloute.
Asparagus spears and courgettes

Herbed Chateau Potatoes

Seasonal Vegetables

Salads

Red Cabbage & Orange Slaw

Cherry Tomato, Roast Red Onion & Chive

Puy Lentil, Roast Red Pepper, Parsley, Lemon & Olive Oil

Orichette Pasta, Sun Blush Tomato & Basil

Mixed Baby Leaves

Dessert

Chocolate Torte, Raspberry & Mint Sauce

Saffron & Cinnamon Infused Fruit Salad

Freshly Brewed Tea & Coffee



SAMPLE MENU

3 COURSE SEATED MEAL

Starter

Panko Crusted Goats Cheese, Spiced Apricot Chutney,
Balsamic Cured Beetroot, Micro Leaf Salad (V)

King Prawn Salad with Avocado Mousse, Baby Gem
& Mediterranean Style Vegetables

Aubergine, tofu and grilled capsicum mille feuille, baba Ganoush
and a vine tomato, purple basil and caper dressing (V)

Main Course

Pan Fried Sea Bass, Roasted Artichoke, Celeriac Puree, Baby Vegetables
& Herb Hazelnut Butter

Ricotta, Fine Herb & Pecorino Risotto Cake, Roasted Cherry Tomatoes
& Spinach Crisps (V)

Roast Corn Fed Breast of Chicken, Wild Mushrooms, Fondant Potato
& Pea Fricasse

Dessert

Lemon Tart, Fresh Raspberries & Raspberry Sorbet

Salted Dark Chocolate Tart with Pistachio, Honeycomb & Kirsch Cherries

White Chocolate Cheesecake, Kumquat & Orange Confit