



Hot Fork Buffet

Main Course

£16.00 per head

- Sweet & Sour Pork, Egg Fried Rice, Stir Fried Vegetables
- Teriyaki Salmon, Buckwheat Noodles, Shiso Broth, Tiger Prawn Wontons
- Day Boat Fish Pie (Haddock, Cod, Mussels, Salmon), Gruyere Potato, Stirred Seasonal Greens
- Honey & Mustard Gammon Ham, Fried Free Range Egg, Roasted New Potatoes, Minted Peas & Kale
- Roasted Chicken, Wild Mushroom, Pancetta, Truffle, Gratin Dauphinoise, Herbed Carrots
- Confit Belly of Pork, Roasted Chantennay Carrots, Colcannon Potato, Sautéed Kale
- Braised Blade of Beef, Pancetta, Rosemary Crushed Potatoes, Roasted Root Vegetables
- Roasted Leg of Lamb, Boulangere Potatoes, French Beans in Shallot Butter, Salsa Verde
- Longhorn Beef Bourignon, Bacon, Silverskin Onion, Button Mushroom, Pommes Purée, Seasonal Greens
- White Fish & Smoked Haddock Lasagne, Mange Tout, Garlic & Rosemary Focaccia
- Aubergine Caponata, Goats Cheese & Rosemary Ravioli, Toasted Pine Nut & Basil Salad
- Mediterranean Vegetable & Bean Chilli, Pilaf Rice
- Hand Rolled Herb Tagliatelle, Prawns, Mussels, Squid & Clams, Puttanesca Salad

Dessert

+ £6.00 per Head

- Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream
- Classic Lemon Tart, Raspberry Sorbet, Fresh Berry Fool
- Chocolate & Walnut Brownie, Honeycomb & Poppy Seed Mousse
- Dark Chocolate & Raspberry Mousse, Praline Disc, Macerated Berries
- Classic Italian Tiramisu, Baci di Dama, Fruit Coulis
- White Chocolate & Raspberry Mille-feuille, Vanilla Ice Cream
- Elderflower & Lime Cheesecake, Strawberry Gel, Baby Basil Leaf, Tuile