



## Fork Buffet Selector

Minimum 15 People

Please choose two items from the list on the following page which will be offered to ALL your guests.

Then

choose three salads from the list to accompany the hot dishes

Fork Buffets are designed to be eaten standing up using a Fork only.

Buffet clips are available to hold glasses

All prices quoted are exclusive of VAT

## Hot Buffet Menu

Cassoulet of Pork & Chorizo with Butter Beans and Thyme  
Moroccan Harissa Chicken with Cous Cous  
Lamb Bhuna Served with Coriander Pilaf Rice  
Shepherds Pie Topped With Applewood & Sage Mash  
Tagliatelle with Salmon Capers & Parmesan  
Supreme of Salmon with Lime & Dill Scented Sauce  
Goats Cheese, Sweet Potato & Aubergine Gratin (V)  
Gnocchi with a Pesto Cream & Toasted Pine Nut Sauce (V)  
Mushroom Stroganoff with Wild Rice (V)  
Chargrilled Vegetable Lasagne (V)

## Cold Buffet Menu

Fillets of Poached Salmon with Lime Hollandaise  
Platter of Gravadlax, Smoked Trout Fillets & Marinated Tiger Prawns  
Platter of Herb & Walnut Crusted Rare Topside of Beef  
Honey & Clove Roasted Gammon Joint  
Supreme of Tandoori Chicken with Roasted Almonds  
Antipasto (Platter of air dried meats served with sundried tomatoes & olives)  
Fig Red Onion & Greek Feta Tarts (V)  
Avocado Stuffed with Goats Cheese & Spiced Couscous (V)  
Field Mushroom, Lanark Blue & Tarragon Quiche (V)

## Salads

**Please choose three salads from the list to accompany the hot dishes**

New Potato Salad with Chive Dressing (V)  
Bean Salad with Tomato Dressing (V)  
Tomato Olive & Basil (V)  
Mixed Herb Taboulli (V)  
Mange Tout, Baby Sweet Corn, Asparagus & Bamboo Shoot (V)  
Red Bean & Broccoli (V)  
Beetroot & Onion Salad (V)  
Avocado, Mango & Walnut/Crispy Bacon  
Coleslaw (V)  
Mixed Leaf Salad (V)  
Hot New Potatoes (V)  
Hot Pilaf Rice (V)

JJ/TD Jan 12