



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

Raspberry Bavarois Layer Cake

A bavarois cream with juicy raspberries sits between two almond dacquoise biscuits. Followed with raspberry puree and a red mirror topping

Honeycomb Cheesecake

Honeycomb cheesecake on a sweet biscuit base

Dusted Salted Caramel Chocolate Tart

A chocolate pastry case filled with a layer of salted caramel & dark chocolate filling, finished with a cocoa dusting

White Chocolate & Lemon Brulee Cheesecake

A biscuit base topped with a white chocolate cheesecake with swirls & pockets of lemon sauce & a brulee finish

New York Baked Cheesecake(ve,gf)

A rich Madagascan vanilla cheesecake, baked for great depth of flavour, on a biscuit base

Chocolate Orange Tart (ve,gf)

Sweet pastry, filled with rich chocolate ganache & orange marmalade, topped with a chocolate mirror glaze

Cinnamon Swirl Cheesecake (ve,gf)

Baked digestive & caramelised biscuit base with a vanilla flavour cheesecake & cassia caramel sauce