



Example Hot Fork Buffet

£11.90 per person (Minimum 20 covers)

Hosts are asked to choose two main courses

Chilli con carne

The perfect blend of ground steak, spices, and beans loaded up with Tortilla chips, jalapeno peppers, grated cheese and sour cream

Chicken Margarita

Chicken strips with pasta in a tomato and mascarpone sauce finished with buffalo mozzarella Italian-style dish with a beautiful, rich creaminess.

Stilton mushrooms (V)

A selection of mushrooms sautéed with English Stilton served with a rich, creamy red wine sauce, a perfect combination of flavours and a great vegetarian dish. This dish is absolutely bursting with flavour

Mediterranean vegetable chilli (V)

Crammed with pulses and colourful fresh vegetables in a medium spiced chilli sauce. Load up with tortilla crisps, jalapeno peppers, grated cheese and sour cream

Beef in Guinness

The king of all stews with an incredible rich, deep flavoursome sauce. The beef is fall-apart tender, all combined with chestnut mushrooms and a dash of red current jelly

Lemon and Caper Salmon

Salmon fillets served with a delicious light crème fraîche lemon sauce with capers and fresh parsley

Tuscan Parcels: (V)

Roasted vegetable ravioli in a white wine reduction with a beef tomato sauce topped with mozzarella

Chicken Sauvignon Blanc:

Chicken strips seared and slowly braised in a delicious white wine and mustard sauce made with Sauvignon Blanc. The fresh mushrooms, thyme and tarragon give a perfect rustic taste.

Award Winning Cumberland Sausages

The classic sausage and mustard mash served with caramelised red onion jus

Mediterranean Roasted Stuffed Peppers (V)

Peppers filled with rice, black olives, feta cheese and sundried tomatoes topped with pine nuts with precious juices poured over, and garnished with a sprig of basil

Spring Chicken

Chicken pieces marinated in lemon and thyme cooked in a pesto and crème fraîche sauce finished with roasted cherry tomatoes and sprinkled with basil leaves

Pork meatballs coated with mozzarella and roasted pepper sauce

Juicy Italian meatballs made with delicious herbs and spices baked in a sweet red pepper sauce

Creamy lemon tarragon chicken

The timeless combination of tarragon, white wine and tender tasty chicken combined with a splash of vermouth!





All chosen dishes served with;

Steamed rice
Tossed baby leaf salad
Cucumber, tomato and coriander salad
French dressing
Selection of rustic breads and butter

And Finger Desserts, a selection of all three;

Chocolate and orange fudge brownie

This fudgy cocoa brownie has just the right amount of sweetness with a deep, bittersweet chocolate flavour and a luxurious, gooey texture. Chocoholics will love!

Fresh fruit skewers

Profiteroles dipped in Belgium chocolate

Sweet, moist choux pastry ball filled with whipped cream and dipped in luxurious dark chocolate finished with a dusting of powdered sugar

Additional supplement for large desserts of £2.50 per person

For example

Summer Berry Pavlova

Crisp crust soft meringue filled with whipped cream piled high with fresh seasonal fruit garnished with mint

Indulgent dark chocolate and raspberry torte

Served with a red berry compote and vanilla crème fraîche

Fresh tropical fruit platter

Accompanied with a mango coulis and light lemon cream

All prices are subject to VAT

Prices can vary depending on final menu choices, guest numbers and equipment choices

