

LUNCH FORK BUFFET

The lunch fork buffet is designed to enable you to offer guests a more substantial lunch.

We can cater for most Dietary needs with prior notice (dairy free, egg free, vegan, vegetarian, celiac, etc). Please notify us of any specific needs and we will endeavour to accommodate you.

OPTION ONE (Minimum 10 people @ £37.50 per person)

4 Cold main courses (to include 1 vegetarian)
4 Salads
Selection of bread
1 Dessert

OPTION TWO (Maximum 10 people @ £18.90 per person)

Choose any one of the cold main course items.
This will be served with the chef's selection of salads and bread.

COLD MAIN COURSE ITEMS

Spring Onion and Cheddar Cheese Quiche
Selection of Italian Cured Meats - Prosciutto, Bresaola and Salami's
Rare Roast Sirloin of Beef
Honey Roast Ham
Tikka Spiced Chicken
Roasted Chicken Breast, Garlic and Herbs
Thai Spiced Tiger Prawn Brochette
Home Cured Salmon, Beetroot and Dill, Sour Cream (48 hours notice)
Ceviche Smoked Haddock, Spring Onion and Horseradish Dressing
Smoked Salmon and Cream Cheese Roulade
Tatin of Butternut Squash, Sage and Feta
Thyme and Red Onion Frittata

All prices are excluding VAT and are valid until 31.12.10

LUNCH FORK BUFFET

SALADS

Mixed Leaves

Classic Coleslaw

New Potato with Crème Fraiche and Chive

Cherry Tomato, Basil and Bocconcini Mozzarella

“Panzanella” Tomato and Toasted Ciabatta Salad

Cucumber, Greek Yoghurt and Mint

Pasta Salad with Baby Spinach and Toasted Pine Nuts

Roasted Vegetable Salad, Walnut Pesto

Mixed Green Salad

Curried Rice Salad, Dried Fruits and Coriander

Oriental Salad, Egg Noodles and Spring Onions

Cous Cous, Moroccan Spices

Spiced Sweet Potato and Green Pepper

Waldorf Salad

Caesar Salad

HOT MAIN COURSE MEAT

Chicken Breast with Mushroom and Tarragon Cream

Thai Green Chicken Curry

Braised Shoulder of Pork, White Beans, Smoked Bacon and Sage

Lamb Stroganoff, Peppers and Onions

Casserole of Beef and Mushrooms, Herb Dumplings

Chilli Con Carne, Sour Cream and Nachos

“Lloyd’s Sausage” Shallot Mash, Red Wine Gravy

Sweet and Sour Pork, Wilted Shoots

Traditional Shepherds Pie

Lasagne Pasticciate

HOT MAIN COURSE FISH

Fisherman’s Pie Topped with Dill Mash

Char Grilled Tuna, Preserved Lemons, Coriander Pesto

Fillet of Salmon, Creamy Ragu of Fennel and Leeks

Spicy Goan Prawn Balchao

All prices are excluding VAT and are valid until 31.12.10

LUNCH FORK BUFFET

MAIN COURSE VEGETARIAN

Roasted Vegetable and Spinach Lasagne
Quorn Chilli, Sour Cream and Nachos
Mushroom Fricassée

POTATO AND RICE

Roasted New Potatoes with Sea Salt and Rosemary
Creamed Potatoes
Braised Aromatic Rice
Plain Steamed Potatoes

VEGETABLES

Lemon Glazed Carrots
Panache of Peas and Beans
Thai Vegetable Stir Fry, Toasted Sesame Seeds
Braised Red Cabbage
Ratatouille
Mixed Vegetables

DESSERT

Lemon Meringue Delice
Assorted Cheesecakes
Chocolate Fudge Brownies, Bitter Chocolate Sauce
Bakewell Slice
Apple Pie
Carrot Cake, Cream Cheese Frosting
Fraisier (Strawberry Cream Slice)
Mini Pecan Pie
Assorted Cup Cakes

Cheeseboard supplement of £1.75

EVENING FORK BUFFET

The evening fork buffet menu offers choice and flexibility, specially designed for a large variety of events.

Please choose from the one of the following options.

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HOT BUFFET

OPTION ONE @ £46.20 per person

2 Hot main courses (to include 1 vegetarian)
1 Potato or rice
1 Vegetable
2 Salads
2 Desserts

OPTION TWO @ £49.50 per person

3 Hot main courses (to include 1 vegetarian)
1 Potato or rice
1 Vegetable
3 Salads
2 Desserts

OPTION THREE @ £52.80 per person

3 Hot main courses (to include 1 vegetarian)
1 Potato
1 Rice
1 Vegetable
3 Salads
3 Desserts

COLD

OPTION ONE @ £49.50 per person

4 Cold main courses (to include 1 vegetarian)
4 Salads
Selection of bread
1 Desserts

Coffee, tea and infusions at £2.75 per person.

All prices are excluding VAT and are valid until 31.12.10

EVENING FORK BUFFET

HOT MAIN COURSE MEAT

Chicken Fillet Strips with Mushroom and Tarragon Cream

Thai Green Chicken Curry

Braised Shoulder of Pork, White Beans, Smoked Bacon and Sage

Lamb Stroganoff, Peppers and Onions

Casserole of Beef and Mushrooms, Herb Dumplings

Chilli Con Carne, Sour Cream and Nachos

“Lloyd’s Sausage” Shallot Mash, Red Wine Gravy

Sweet and Sour Pork, Wilted Shoots

Traditional Shepherds Pie

Lasagne Pasticciate

HOT MAIN COURSE FISH

Fisherman’s Pie Topped with Dill Mash

Char Grilled Tuna, Preserved Lemons, Coriander Pesto

Fillet of Salmon, Creamy Ragu of Fennel and Leeks

Spicy Goan Prawn Balchao

MAIN COURSE VEGETARIAN

Roasted Vegetable and Spinach Lasagne

Vegetarian Chilli, Sour Cream and Nachos

Mushroom Fricassée

POTATO AND RICE

Roasted New Potatoes with Sea Salt and Rosemary

Creamed Potatoes

Braised Aromatic Rice

Plain Steamed Potatoes

VEGETABLES

Lemon Glazed Carrots

Panache of Peas and Beans

Thai Vegetable Stir Fry, Toasted Sesame Seeds

Braised Red Cabbage

Ratatouille

Mixed Vegetables

All prices are excluding VAT and are valid until 31.12.10

EVENING FORK BUFFET

COLD MAIN COURSE ITEMS

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Selection of Italian Cured Meats - Prosciutto, Bresaola and Salami's

Rare Roast Sirloin of Beef

Honey Roast Ham

Tikka Spiced Chicken

Roasted Chicken Breast, Garlic and Herbs

Thai Spiced Tiger Prawn Brochette

Smoked Salmon and Cream Cheese Roulade

Tatin of Butternut Squash, Sage and Feta

Thyme and Red Onion Frittata

SALADS

Mixed Leaves

Classic Coleslaw

New Potato with Crème Fraiche and Chive

Cherry Tomato, Basil and Baby Mozzarella

Toasted Ciabatta Salad

Cucumber, Greek Yoghurt and Mint

Pasta Salad with Baby Spinach and Toasted Pine Nuts

Roasted Vegetable Salad, Walnut Pesto

Mixed Green Salad

Curried Rice Salad, Dried Fruits and Coriander

Oriental Salad, Egg Noodles and Spring Onions

Cous Cous, Moroccan Spices

Spiced Sweet Potato and Green Pepper

Waldorf Salad

Caesar Salad

EVENING FORK BUFFET

DESSERT

Lemon Meringue Delice

Assorted Cheesecakes

Chocolate Fudge Brownies, Bitter Chocolate Sauce

Bakewell Slice

Apple Pie

Carrot Cake, Cream Cheese Frosting

Fraisier (Strawberry Cream Slice)

Mini Pecan Pie

Assorted Cup Cakes

Cheeseboard supplement of £1.75