

EVENING 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 @ £48.50 per person

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

OPTION TWO @ £52.00 per person

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

Coffee, tea and infusions at £2.75 per person.

OPTION THREE @ £55.50 per person

3 main courses (to include 1 vegetarian)
1 Potato
1 Rice
1 Vegetable
3 Salads
3 Desserts
Coffee and Tea

EVENING FORK BUFFET

MAIN COURSES SERVED HOT

Strips of Poached Chicken Breast with a Chestnut Mushroom and Tarragon Cream
Braised Shoulder of Pork, White Beans, Smoked Bacon and Sage
Slow Simmered Casserole of Beef and Roots, Herb Dumplings
Chilli Con Carne, Sour Cream and Nachos
“Lloyd’s Sausage” Shallot Mash, Red Wine Gravy
Sweet and Sour Pork, Wilted Shoots and greens
Traditional Shepherds Pie
Roasted Vegetable and Spinach Lasagne
Quorn Chilli, Sour Cream and Nachos
Mushroom Fricassée
Fisherman’s Pie Topped with Dill Mash
Grilled Tuna, Preserved Lemons, Coriander Pesto
Fillet of Salmon, Tomato Ragu of Fennel and Leeks
Spicy Goan Prawn

MAIN COURSES SERVED COLD

Thyme and Red Onion and Cheddar Cheese Frittata
Avocado, Tomato and Basil Vinaigrette
Selection of Italian Cured Meats - Prosciutto, Bresaola and Salami’s
Rare Roast Sirloin of Beef
Tikka Spiced Corn Fed Chicken
Roasted Chicken Breast, Garlic and Herbs
Thai Spiced Tiger Prawn Brochette
Smoked Salmon, Pickled Beets, Dill Sour Cream
Slow Poached Salmon, Soft Herbs, Crème Fraiche and Marinated Cucumber

POTATO AND RICE

Roasted New Potatoes with Sea Salt and Rosemary
Creamed Potatoes
Braised Rice Pilaff
Plain Steamed Potatoes, with Butter and Flat parsley

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VEGETABLES

Lemon Glazed Carrots

Panache of Peas and Beans

Thai Vegetable Stir Fry, Toasted Sesame Seeds

Cauliflower Mornay, Glazed with Cheddar Cheese

Ratatouille

Mixed Vegetables

SALADS

Mixed Green Salad

Classic Coleslaw

New Potato with Crème Fraiche and Chive

Tomato and Basil Salad

“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

Curried Rice Salad, Dried Fruits and Coriander

Cous Cous, Moroccan Spices and Pomegranate

Spiced Sweet Potato and Green Pepper

Waldorf Salad

Caesar Salad

DESSERT

Individual Seasonal Fruit Pavlova

Vanilla Cheesecake

Double Chocolate Tart

Lemon Meringue Pie

Warm Bakewell Slice with English Custard

Profiteroles with Dark Chocolate Sauce

Chocolate and Caramel Delice

Raspberry Shortcake

Cheeseboard Supplement of £1.85