

TRAILFINDERS — sportsclub —

Fork Buffet, Sides & Salad

CLASSIC BRITISH MAINS

- Steak and real ale pie – braised steak & mushrooms in a real ale gravy with a shortcrust pastry top
- Shepherd's pie – lean lamb mince & vegetables in gravy topped with mashed potatoes
- Cold meat platter – sliced beef topside, honey roast ham & turkey or chicken breast
- Poached salmon – salmon fillets with a light lemon mayonnaise or tomato & cucumber relish
- Lamb stew – potatoes, mixed vegetables & pearl barley
- Tarragon chicken – chicken breasts in a white wine, tarragon & mushroom sauce

INTERNATIONAL MAINS

- Chilli con carne – Mexican beef chilli with kidney beans & spicy tomato sauce
- Butter chicken curry – in a creamy yoghurt sauce, with coriander & spices
- Thai green chicken curry – medium curry with aubergine, cherry tomatoes & Thai basil
- Beef bourguignon – chunks of prime lean beef slowly braised in red wine

VEGETARIAN MAINS

- Roast butternut squash lasagne – ricotta, pinenuts & spinach with roast peppers in a béchamel sauce
- Aubergine & lemongrass curry – with green beans, cherry tomatoes & Thai basil
- Cauliflower cheese bake – mozzarella, leeks & pasta
- Stuffed peppers – with herbs, lentils & halloumi cheese
- Harvest vegetable pie – roasted mediterranean vegetables with bottom mushrooms and cheese sauce in puff pastry

SALADS

- Baby mixed leaf salad – fresh mixed baby leaves, served undressed for you to add your own
- Coleslaw – shredded white cabbage, carrot and red onion in a light horseradish mayonnaise
- Potato, mint & pea salad – baby potatoes, chopped mint and green peas in a light mayonnaise
- Couscous, pepper and coriander salad – couscous, finely diced mixed peppers with coriander
- Wild rice salad – peas, broad beans, red onion, parsley, roast peppers & parmesan
- Caesar salad – bacon, romaine lettuce, herb croutons, chopped anchovies in a caesar dressing
- Bean salad – French beans, sugarsnaps, mange tout with an onion chilli dressing & crumbled feta
- Stir fry noodle salad – wok fried baton carrots, spring onion, baby corn & mangetout with noodles in a spicy soy dressing
- Greek salad – diced tomatoes, red onion, black olives and feta in an olive oil & balsamic dressing
- Pasta salad – sundried tomato, pine nuts, basil pesto, rocket & shaved parmesan
- Avocado salad – baby gem, avocado & dill in a yoghurt dressing

SIDES

- Jacket potatoes
- Gratin potatoes
- Seasonal vegetables
- Minted new potatoes

All fork buffet menus come with a rustic bread selection, dressings, pickles and sauces.

Select 2 main items and 3 sides/salads	£16.50 per person
Add additional main items	£8.00
Add additional salad or side items	£5.00
	(excl VAT)

If you would like a pudding or cheese selection following your buffet please see our Fine Dining menu

If you require information regarding the presence of allergens in any of our food, please speak with a member of the team who would be happy to provide this information.

Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.