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.

<table>
<thead>
<tr>
<th>Menu Selection</th>
<th>Price</th>
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<tbody>
<tr>
<td>Select 2 main items and 3 sides/salads</td>
<td>£16.50 per person</td>
</tr>
<tr>
<td>Add additional main items</td>
<td>£8.00</td>
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<tr>
<td>Add additional salad or side items</td>
<td>£5.00</td>
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(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.