

# Hot Fork Buffet

AW2017

For a minimum of 20 guests

Our delicious two course hot fork buffets are designed to be eaten standing up.

Please select your preferred menu.

If your event is for less than 30 guests, please choose only two main courses (one is required to be the vegetarian option) & one pudding

Lunch includes two seasonal salads or hot vegetable accompaniments,  
a selection of artisan breads and a seasonal fruit salad

Please note: for a seated buffet there will be an additional charge of £2.50 per person

## Anglophile Menu - £32 per person

- Curried smoked haddock, kohlrabi, golden raisin, cauliflower pie *GL, MI*
- Venison & wild boar sausages, garlic & parsley roasted potatoes, grain mustard sauce *GL, TN*
  - Grilled aubergine, buttermilk, pomegranates, walnuts, dill *V, MI*
  - Rhubarb, cox orange pippin, hazelnut crumble, ginger custard *MI, GL*

## South Asian Menu - £32 per person

- Kerala chicken & coconut stew, appams, jeera rice, lime pickle *MI*
  - Seared masala salmon, green beans, crispy onions *MI*
- South Indian, paneer, green beans, & edamame bean curry, poppadum's *MI, V*
  - Coconut & cardamom rice pudding, caramelised pineapple *MI, GL*

## Tuscan Menu - £36 per person

- Pork, red wine & cavolo nero ragout, soft polenta, Taleggio *MI*
- Baked salt cod, mushroom, cannellini bean, parsley gratin *MI, GL*
  - Orecchiette, turnip tops, chilli, parmesan *MI, GL, V*
    - Banana tiramisu *MI, GL, V*

*VE – vegan / V – Vegetarian / GL – Gluten containing cereals / CR – Crustaceans / MO – Molluscs / PN – Peanuts / TN – Tree Nuts / MI - Milk*

*If you have a food allergy to anything apart from the 6 listed allergens, please check with a member of the catering team for more information and so that we can guide you to make a safe food choice.*

*All prices are exclusive of VAT*