

Fork Buffet Menu Spring/Summer

OPTION ONE:

Aromatic Moroccan Lamb tagine with sweet potato, peppers and apricot

Cous cous

Pitta bread with hummus, baba ghanoush and raita

OPTION TWO:

Fishmongers' fish pie – haddock, salmon, cod, prawns and shellfish sauce

Sauteed spring greens

Focaccia/ciabatta

OPTION THREE:

Harissa cod and chickpea fishcake with dill and mint yoghurt

Caesar salad

Mixed leaf salad

Focaccia/ciabatta

OPTION FOUR:

Free-range chicken with gnocchi and Provençale sauce

Steamed tender stem broccoli

Olives with focaccia/ciabatta

OPTION FIVE:

Poached Scottish salmon with whipped horseradish cream

Mixed leaf salad

Fennel, cucumber and shallot salad

Jersey royals with crème fraiche and chives

Focaccia/ciabatta

DELI BAR:

Cold meats: Parma ham, Salami, Mortadella, Bresaola ham, and roast beef

Mixed breads – focaccia/ciabatta/baguettes/olive

Rocket, parmesan, sun blush tomato salad

Panzanella salad

Pesto and pine nut pasta

DESSERT:

English strawberries and double cream

Set lemon cream with blueberries

Rhubarb mousse and crumble topping

Raspberry Eton mess