

## Fork Buffet Menu

### Design your own buffet!

Please choose from the selection of dishes below (Minimum order 20 people).

**MENU 1: (£15 PP) = 2 Main course dishes + 3 salads.**

**MENU 2: (£18.50) = 3 Main course + 3 salads.**

**MENU 3: (£22) = 4 main course + 3 salads.**

### Hot buffet dishes

#### Meat dishes:

- Lasagne: Somerset beef in a rich tomato and red wine ragut sauce
- Sautéed free range chicken with tarragon and mushrooms
- Classic boeuf bourguignon with mushrooms, lardons, baby onions and red wine
- Roasted Somerset topside of beef with a creamy peppercorn and Brandy sauce
- Mendip pork loin stuffed with prunes with a cider brandy cream sauce
- Red Thai beef curry with green beans and coconut.
- Moroccan free range chicken and pumpkin tagine with almond and rose petals

#### Fish and vegetarian dishes:

- Vegetable Puy lentil casserole cooked with smoked paprika and tomatoes
- Herb crusted loin of cod with a lemon and fennel butter sauce
- Potato gnocchi with wild mushrooms and spinach and hazelnut crumble
- Penne pasta with pesto, pine nuts, courgette and caramelised onions
- Salmon, prawn and smoked haddock pie
- Goan fish curry with a lightly spiced coconut and tomato sauce with onion and mango chutney

- Honey glazed spiced squashes with seeds, nuts and greek yogurt dressing

All served with potatoes (or couscous/rice where appropriate) and vegetable medley.

## **Cold Buffet dishes**

### **Tarts and quiches:**

- Roasted squash red onion and cheddar
- Spinach, sundried tomato and feta
- Smoked bacon and onion
- Caramelised onions, goat's cheese and walnut
- Roasted Mediterranean vegetables, basil and olives
- Salmon and broccoli
- Mushroom, parmesan and rocket

### **Meat and fish platters:**

- Rare roasted beef topside cooked pink, sliced and served with watercress and horseradish mayonnaise
- Continental Charcuterie (salami Napoli, prosciutto, chorizo) served with pickles
- Poached salmon with cucumber scales, dill and caper mayonnaise, lemon wedges
- Homemade French farmhouse pork pate with cornichons
- Game pie with apple and cider chutney
- Honey glazed cooked ham on the bone

**DON'T KEEP US A SECRET – IF YOU LIKE IT, SHARE IT!**