



Fork Buffet Menus

Fork Buffet Menu 1 - 10.00 per head

Brie & Sunblush Tomato Quiche Slices
Vegetable & Cheese Country Bakes
Mixed Green Leaf Salad
Assorted Mini Cocktail Bites
Assorted Breads and Butter
Dessert

Fork Buffet Menu 2 – 12.50 per head

Chicken Skewers with a Sweet Chilli Sauce Dressing on a bed of Couscous
Feta, Tomato, Cucumber and Olive Salad
Prawn Mediterranean Salad
Aromatic Duck with Pancakes, Cucumber, Spring Onions and Hoi Sin Sauce
Mixed Green Leaf Salad
Pasta Salad with Sundried Tomatoes & Olives in Basil Pesto
Assorted Breads and Butter
Dessert

Fork Buffet Menu 3 - 13.00 per head

Selection of (3) Meats Platter: Ham, Turkey, Salami, or Beef
Chicken or Pork, Onion & Pepper Kebabs
Couscous Salad
Chicken Caesar Salad
Tricolour Salad – Lettuce, Sundried Tomato, Avocado and Mozzarella
Assorted Rustique Breads and Butter
Dessert

Fork Buffet Menu 4 – 17.50 per head

Poached & Dressed Salmon Platter
Sliced Breast of Chicken Served on Green Salad with Fresh Asparagus
King Prawn Salad
Baby New Potatoes with Fresh Mint
Mixed Green Salad
Coleslaw
Goat's Cheese Salad
Assorted Breads and Butter
Dessert



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Fork Buffet Menu 5 – 18.50 per head

Sliced Rump of Beef with Mustard Sauce
Tiger Prawns, Avocado and Seafood Sauce Served In Chicory Leaves
A Choice of Homemade Quiches
Pasta Salad with Fresh Vegetables
Roasted Vegetable Salad
Coleslaw
Baby Potato and Mint Salad
Assorted Breads and Butter
Dessert

Fork Buffet Menu 6 - 19.50 per head

Roast Gammon Sliced and Served with Peach Coulis
Sliced Chicken Breast with Tarragon and Grape Sauce
A Platter of Seafood
(Tiger Prawns, Hot Smoked Salmon, Crab, Scallops)
Depending on Market Availability
Hot New Potatoes with Crème Fraîche and Chive Dressing
Caesar Salad
Gazpacho Salad
Rice, Sweetcorn and Pepper Salad
Mixed Green Leaf Salad with Avocado
Assorted Breads and Butter
Dessert

Fork Buffet Menu 7 - 20.00 per head

Sliced Pork Fillet with White Wine and Mushroom Sauce
Lamb Cutlet with Mint Jelly
King Prawn Salad
Chicken and Pasta Salad with Basil Dressing
Nicoise Salad
(Potato, Green Bean, Tomato, Egg and Olive Salad)
Mixed Green Leaf Salad
Bean Salad with Thyme Vinaigrette
Beetroot Salad with Spring Onion and Chives
Assorted Breads and Butter
Dessert



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Fork Buffet Menu 8 – 22.50 per head

Salmon and Prawn Mousse
Smoked Breast of Duck with Black Cherry Sauce
Sliced Sirloin of Beef with Stilton Sauce
Avocado, Radish, Watercress and Spring Onion Salad
Potato Salad with Fresh Chives
Tomato Mozzarella and Fresh Basil Salad
Baby Carrot, Sweetcorn and Green Pepper Salad
Assorted Breads and Butter
Dessert

Fork Buffet Menu 9 – 26.50 per head

Whole Poached Salmon Served with Dill Hollandaise
Roast Sirloin of Beef (Served In a Whole Piece) with Horseradish Sauce
Maple and Bourbon Glazed Gammon with Assorted Mustards and Cranberry Sauce
Hot New Potatoes with Fresh Mint
Tomato Mozzarella and Fresh Basil Salad
Beetroot, Spring Onion and Chive Salad
Celery and Red Apple Salad
Mixed Green Leaf Salad
Assorted Breads and Butter
Dessert
