

Fork buffets are ideal for occasions with large amounts of guests and where formal eating arrangements are rejected in favour of a more casual and cost effective service.

#### Mains - Hot

- Coq au vin with roasted baby new potatoes
- Garlic and thyme marinated chicken with a red wine jus
- Mediterranean chicken
- Thai green chicken curry
- Spanish chicken and chickpea casserole
- Italian style chicken cacciatore
- Pork and cider casserole
- Beef stroganoff
- Beef bourguignon
- Cottage Pie
- Lasagne
- Chilli con carne
- Italian meatballs with tomato & herb concasse
- Navarin of lamb
- Shepherds pie
- Greek lamb casserole with chickpeas, green olives lemon and feta mash
- Fisherman's bake
- Flaked smoked haddock and chives with penne pasta
- Catalan fish casserole with steamed rice
- Spinach, ricotta & nutmeg tortellini with roast tomato sauce, olives & basil (v)
- Green vegetable curry (v)
- Penne with wild mushrooms (v)
- 3 bean casserole with tomato, garlic & thyme (v)
- Saffron couscous with roasted Mediterranean vegetables (v)

*All main dishes served with the appropriate rice or potatoes and vegetables or salads*

## Mains - Cold

Freshly poached salmon dressed with lemon and caviar  
Salmon steak poached in white wine served with hollandaise sauce  
Seafood platter (tiger prawns, hot smoked salmon, crab, scallops, oysters \*1 \*2)  
Cold meats platter served with a selection of mustards, relishes and pickles  
Antipasto platter with a selection of cold meats, olives, artichokes, roasted peppers and sundried tomatoes  
Rib of beef carved from the bone (can be served warm) \*3  
Honey roast ham with wholegrain mustard  
Norfolk turkey breast (can be served warm)  
Marinated chicken skewers  
Turkey breast and ham terrine  
Home made asparagus and gruyere quiche (v)  
Spinach and filo pastry baked with feta cheese (v)  
Home made vine ripened tomato tart with crumbled goat's cheese (v)

## Salads

French new potato salad  
Baby new potatoes with fresh mint  
Beetroot & carrot salad with vinaigrette dressing  
Pasta, mixed bean and sunblused tomato salad  
Gazpacho salad- cherry tomatoes, cucumber, courgettes and peppers  
Roasted Mediterranean vegetables with pasta, basil and parmesan shavings  
Mediterranean couscous – red peppers, cherry tomatoes, black olives and feta  
Caesar salad with garlic croutons and anchovies  
Spinach and pinenuts with a balsamic dressing  
Crumbled goat's cheese and red pepper salad with couscous  
Greek salad with feta cheese and black olives

## Desserts

- Lemon posset with shortbread finger
- Toffee apple crumble
- Crème au chocolate with vanilla sugar
- Double chocolate mousse with strawberry shortbread
- Champagne jelly with raspberry tuile
- Profiteroles with warm dark chocolate sauce
- Tarte au chocolate topped with a lime and ginger cream

Tea and coffee station with petit fours

