FORK BUFFET MENUS

[MINIMUM 50 PERSONS, BELOW 50 PERSONS WILL BE CHEF’S CHOICE]

-1-

Confit of Duck Salad with Crunchy Vegetables
Salmon Gravalax
Puy Lentil Salad with Tomato and Gorgonzola
Saffron Rice with Nuts and Herbs
Mixed Leaves

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Lamb Hot Pot with Baby Onions, Parsley and Chive Potatoes
Grilled Swordfish with Roasted Mushrooms and French Beans, Green Chili Dressing
Potato Gnocchi with Roasted Butternut Squash, Spinach and Pine Nut
Broccoli, Carrot and Cauliflower

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Assorted Fresh Fruit Tarts
Praline and Pistachio Cakes
Berry Compotes
Raspberry Coulis, Chocolate Sauce, Greek Yoghurt

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Freshly Brewed Coffee and Selection of Teas

-2-

Salt Beef with Piccalilli
Mixed Bean Salad with Cajun Salmon
Tomato and Bocconcini with Baby Basil
Kohlrabi and Water Cress Salad
Pea Shoot, Baby Spinach, Rocket and Mizuna

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Chicken Tikka Masala Curry, Fried Shallot Basmati Rice
Grilled Tuna Provencal
Kale and Roast Butternut Squash Conchiglioni Pasta, Parsley Parmesan
French Beans, Peas, Sugar Snaps

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Assorted Apple Tarts
Caramel and Chocolate Mousse
Exotic Fruit Salad
Vanilla Sauce, Butterscotch Sauce, Crème Fraîche

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Freshly Brewed Coffee and Selection of Teas
Cajun Chicken
Caesar Salad
Tuna Nicoise and Baby Gem
Char Grilled Asparagus Mimosa
Potato Salad with St Agur Dressing

Red Thai Beef with Red Onions and Ginger Rice Noodles
Savoury Crumb Baked Sea Bass with Saffron and Spring Onions Barley, Mustard
Tarragon Sauce
Maccheroncini Pasta, Roasted Peppers, Rocket and Parsley Dressing
Medley of Vegetables

Assorted Chocolate Brownies
Fruit Meringues
Apples, Bananas and White Grapes
Chocolate Sauce, Raspberry Coulis, Vanilla Cream

Freshly Brewed Coffee and Selection of Teas

Honey Roasted Ham with Pickle
Greenland Prawns and Crab with Fennel and French Beans
Portobello Mushrooms with Radicchio and Mange Tout
Beetroot Carpaccio, Shallots and Parsley Vinaigrette
Assorted Green Leafs

Garden Herbs Marinated Chicken Breast, Mixed Beans Fricassee, Spicy Salsa
Cajun Salmon with Basmati and Wild Rice, Sour Cream and Spring Onion Dressing
Aubergine and Courgette Mozzarella and Parmesan Gratin
Seasonal Vegetables

Assorted Cheesecakes
Citrus Cakes and Tarts
Fruit Salad in Orange Blossom Syrup
Mango Coulis, Raspberry Coulis, Crème Fraîche

Freshly Brewed Coffee and Selection of Teas
-5-

Parma Ham with Figs and Basil, Pomegranate Vinaigrette
Curried Rice with Smoked Haddock
Greek Salad
Roasted Vegetable Salad
Rustic Red (Lollo Rosso, Radicchio, Red Chard)

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Beef Ragout “Forestiere” with Noisette Potatoes
Steamed Sea Bass with Warm Peas and Sun Blushed Tomato, Lentil Salad, Kale and Capers Pesto
Egg Noodle with Tofu and Mixed Vegetables Stir Fried Mediterranean Vegetables

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Assorted Tropical Cakes
Chocolate and Nut Tarts
Satsuma, Black Grapes, Bananas
Mango and Passion Fruit Coulis, Praline Chocolate Sauce, Vanilla Cream

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Freshly Brewed Coffee and Selection of Teas

-6-

Five Spice Beef Salad
Broccoli Stem with Salmon Ceviche
Fried Courgette Pasta Salad with Ticklemore Cheese
Quinoa Salad
Water Cress, Mache, Endive, Iceberg

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Pork and Chorizo Ragout with Piquillo Peppers and Spring Onion Rice
Baked Cod Fillet with a Spicy Garlic Couscous, Citrus Dressing
Mushroom Ravioli, Shallot and Hazelnut Dressing
Roasted Roots Vegetable and Smoked Garlic

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Assorted Fruit Puff Slices
Assorted Panna Cottas
Apple, Plum and Pineapple Compotes
Vanilla Sauce, Strawberry Coulis, Greek Yoghurt

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Freshly Brewed Coffee and Selection of Teas