



## 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 Provençal  
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

-3-

Cajun Chicken  
Caesar Salad  
Tuna Nicoise and Baby Gem  
Char Grilled Asparagus Mimosa  
Potato Salad with St Agur Dressing

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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

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

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Freshly Brewed Coffee and Selection of Teas

-4-

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

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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

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

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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