

# Buffet Packages

All fork buffets are self service but if you would like someone to look after your guest we will be happy to help!

## LONDON WALL | £19.95 PP

Minimum 10 persons.

Our cold fork buffet can be delivered as a choice of two main items & includes two seasonal salads, a selection of freshly baked breads & one dessert.

Our cold fork buffet option is great for those meetings when you would like a more substantial meal than sandwiches. The cold buffet changes seasonally so if you have a cold buffet fast approaching, call us to see our chef's recommendations & see if that tickles your fancy.

## CORNHILL | £24.00 PP

Minimum 10 persons.

Price includes a staff member to set-up, break down & serve. Our hot fork buffet can be delivered with a choice of two & includes a starch, a vegetable option, a selection of freshly baked breads & one dessert & juice.

Our hot fork buffet is perfect for the easiest form of catering as we arrive, set-up & leave it all clean. The choices are inspired by rich flavours & tastes exactly as you would like in a restaurant. We include all equipment required, so all we ask is for a little room – the size of a cupboard.

Suitable for: (V) Vegetarian | (VG) Vegan



# Cold Buffet Sample Menu

## MAIN - FROM THE FARM

Thai spiced marinated beef in a light chilli & ginger dressing on a bed of noodles  
Baked Wiltshire ham with homemade fruit chutney  
Poached chicken strips, marinated in a curry mayonnaise with apricots & raisins  
Chargrilled chicken tikka breast on a bed of sweet potato with chunky tomato salsa  
Watercress, sundried tomato & smoked bacon tart  
Strips of turkey, pan-fried in sesame oil, served on a bed of bean shoot salad

## MAIN - FROM THE SEA

Smoked haddock, leek & shallot quiche  
Salmon fillets with ginger, lemongrass & coriander dressing  
Prawn & crayfish cocktail topped with smoked paprika  
Sweet chilli king prawns on a noodle salad served in a Chinese bowl  
Poached salmon fingers, beetroot wedges & watercress dressing  
Coley fillet with salsa verde & mixed salad  
Trio of smoked fish platter served with homemade dips

## MAIN - FROM THE SEA

Spinach roulade with cream cheese & piquillo pepper (V)  
Roasted butternut squash, red onion & mozzarella strudel (V)  
Pea, leek, feta & mint frittata squares (V)  
Cropwell Bishop Stilton, broccoli & banana shallot tart (V)  
Chargrilled halloumi & roasted vegetable skewer with pesto dip (V)  
Spiced potato, lentil & mustard seed filo parcels (V)

ORDER BY 10AM	THURSDAY	FRIDAY	MONDAY	TUESDAY	WEDNESDAY	WEDNESDAY	WEDNESDAY
DELIVERED	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY

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# Cold Buffet Sample Menu

## FROM THE SALAD PATCH

- Roasted beetroot, baby pousse, shallot, finished with feta
- Coleslaw with a light mayonnaise topped with sesame seeds & coriander
- New potato, rocket, spring onion & wholegrain mustard dressing
- Classic Greek salad, olives
- Curried chickpeas, pomegranate, coriander
- Penne pasta, red pesto & Mediterranean vegetables
- Roasted conference pear, wild rocket & fennel salad
- Cajun spiced sweet potato, kale & tomato
- Tomato & red onion salad with a herb dressing
- Chinese soy noodle, peppers with scallion

## SWEET TOOTH DESSERTS

- Chocolate orange tart with candied orange peel
- Seasonal fresh fruit bowls with chopped mint
- Raspberry & white chocolate cheesecake with mixed berry sauce
- Rich fruit cake with clotted cream
- Chocolate toffee trifle served in glasses
- Lemon curd, blackberry & blueberry Eton mess

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# Hot Buffet Sample Menu

## FROM THE FARM

- Beef steak, leek & onion pie
- Fragrant Thai green chicken curry, roasted peanuts & coriander
- Catalan beef with red peppers & olives
- Roasted chicken breast with mushroom & leek cream sauce
- Moroccan lamb tagine with coriander & flaked almonds
- Traditional cottage pie
- Turkey, leek & cranberry pie

## FROM THE SEA

- Fisherman's pie topped with creamy Cheddar mash
- Marsala spiced pollock on a bed of spiced chickpeas
- Teriyaki salmon pieces on a bed of bean shoots & pak choy with plum dressing
- Salmon & dill fishcake on a bed of fiery chilli & spring onion noodle salad
- Pan-fried cod fillet with lemon zest & dill
- Smoked haddock, potato gnocchi with wilted greens in a creamed sauce
- Coley with caper & parsley crust, steamed new potatoes & salsa verde dressing

## FROM THE SEA

- Chickpea & potato chat samosas on a bed of herbed lentils (V)
- Butterbean cassoulet with mini herb dumplings (V)
- Potato gnocchi, sautéed woodland mushrooms & leeks, with truffle oil (V)
- Sweet potato & lentil spiced curry in coconut milk (VG)
- Macaroni, Cheddar cheese & tomato bake (V)
- Spiced butternut & chickpea tagine topped with coriander (VG)

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# Hot Buffet Sample Menu

## FROM THE VEGETABLE PATCH

- Honey glazed root vegetables (V)
- Glazed carrots in caraway butter (V)
- Steamed new potatoes with chopped chives (VG)
- Creamy mashed potato with spring onion (V)
- Herbed couscous (V)
- Stir fry vegetables (VG)
- Vegetable medley – carrot, swede, cabbage & broccoli (VG)
- Sautéed leeks, cabbage & peas (V)

## SWEET TOOTH DESSERTS

- Bread & butter pudding with a marmalade glaze (V)
- Orange scented crème brûlée with a lemon & thyme shortbread biscuit (V)
- Lemon curd, blackberry & blueberry Eton mess
- Pear frangipane tart with crème Anglaise (V)
- Sticky banana, date & toffee pudding with toffee sauce (V)
- Triple chocolate mousse, popping candy & chocolate shard (V)
- Seasonal fresh fruit bowls with chopped mint (VG)

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