## 

IMPECCABLE PARTIES

## Hot Fork Buffet Menus

Please choose 2 main dishes from the following selection - all will be accompanied with breads and salads or vegetables as appropriate


## Main Dishes

## Choose 2

## Meat

Cottage pie, Blackstick Blue and horseradish crust Shin of Ashdale beef Bourguignon, braised onion rice

Lamb Tagine, saffron and parsley cous cous
Coq au vin, thyme roasted carrots and potatoes Caribbean brown stew chicken, rice and peas

## Fish

Roast salmon, dill new potatoes, asparagus and confit tomato
Prawn fried rice, spring onion, crispy cabbage
Red snapper escabeche, pickled peppers and onions Goan monkfish curry, sticky rice Pan fried Cod, potato rosti, wilted spinach

## Vegetarian

Cauliflower mac \& cheese
Vegetable Pad Thai (vegan)
Pea and Feta risotto croquettes, tomato ragu
Chick pea Bolognaise, Orzo pasta (vegan)
Aubergine parmigiana

## Desserts

Choose 2

Bitter Chocolate Deice, truffle snow
Eton Mess, raspberry meringues, micro basil
Lemon Posset, vanilla sable
Sim's Jelly, cucumber sorbet
White Chocolate Mousse, rose, pistachio
Poached Berries, fromage fraise sorbet
Apple Crumble, cinnamon custard
Butterscotch Pena Cotta, honeycomb, chocolate granta

# Add a Cheeseboard - upgrade of £\&pp 

Dorstone goats, Oxford Blue, Montgomery Cheddar, Brie de Meaux (or tell us your favourites)<br>celery, grapes, chutney, biscuits and artisan bread

