

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









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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

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Desserts

Choose 2

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

Add a Cheeseboard - upgrade of £8pp

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



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