



Fork Buffet Menu

1 course £14.95pp

2 course £17.95pp

Choice of:

Beef bourgignone

Pork in honey and orange

Confit duck macaroni

Pork tonkatsu, shredded cabbage

Coq au vin

Thai Green chicken Curry

Irish fish pie, cheddar cheese glazed mash

Lamb navarin, roast turnip

Sticky beef featherblade, artichoke crisps

Grilled chicken in Dijon and gruyere sauce, baked with herb breadcrumbs

Potato gnocchi, roast butternut squash, sage pesto

Ratatouille baked with Irish goats cheese

Pork and mushroom blanquette

Please choose 2 dishes from above selection.

If you would like a 3rd dish, there will be a £3.00 per person supplement.

To include:

Aromatic jasmine rice

New season potatoes with chive butter

Creamy polenta, lemon and parmesan

Roast baby potatoes in rosemary and garlic

Grilled aubergine, courgette and peppers in basil oil, pecorino shavings

Creamy Coleslaw Salad

Panzanella salad – Tuscan salad with tomato, peppers, cucumber and ciabatta croutes

Caesar salad

Crusty Bread Rolls

Please choose 4 dishes from above selection.

Sticky toffee pudding, butterscotch sauce

Chocolate and orange bread and butter pudding, crème anglaise

Seasonal berry Pavlova

Warm apple and blackberry crumble, vanilla custard

Chocolate and toffee mousse

Vanilla and white chocolate cheesecake

Please choose 1 of the above

Tea or Coffee with Chocolate Mints

(Minimum 35 persons)