Fork Buffet Menu 2023

Autumn/Winter
Fork Buffet Menu
Please choose one of our set menu below

**Menu 1**

- Grilled chicken, green beans. Bacon and onions
- Roasted cod, fennel, lemon, sauce vierge
- Mushroom and herb tart (v)
- Seat salt baked new potatoes
- Vegan rainbow cabbage slaw
- Bulgur wheat, squash and spinach salad (ve)
- Farmhouse breads

**Menu 2**

- Chicken and spiced sweet potato stew
- Harissa roasted salmon, lentils, cherry tomatoes
- Zaatar spiced cauliflower, red onion (ve)
- Roasted carrots, hazelnut dukkha (ve)
- Lamb kofta, pomegranate, baba ghanoush
- Buckwheat, broccoli, sunflower seed salad (ve)
- Flat bread and beetroot humus

v = Vegetarian, ve = Vegan, g = Made without Gluten
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Menu 3

Chinese spiced slow cooked pork belly, bok-choy, ginger and garlic
Steamed plaice fillet, sesame and orange glazed broccoli
Sticky shitake mushrooms, teriyaki, spring onions (ve)
Coconut and ginger braised rice
Sugar snaps, miso, honey (ve)
Asian slaw, sesame dressing (ve)
Oriental crackers

Menu 4

Butter chicken
Lamb, rogan josh
Spinach and mushroom balti (ve)
Saffron and cardamom basmati rice (ve)
Bombay spiced potato and onion salad (ve)
Spiced potato and pea samosa, soya yoghurt (ve)
Naan bread, poppadum's, pickles

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Fork Buffet Puddings
Please choose one from our selection below

Beer and chocolate fudge cake
Raspberry Bakewell, raspberry cream
Island chocolate mousse, macadamia nut, passion fruit
Vegan coconut, soya cheesecake, Kentish strawberries
Mango and coconut mousse, spiced tea syrup
Caramelized banana cake, salted clotted cream

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Thank you