



FORK BUFFET MENU

Includes 2 Main Courses, 1 Salad, 1 Side, 1 Dessert & Tea and Coffee – £36.50
£39.50 Seated - Min 15 / Max 150

MAIN COURSES

MEAT

Slow Roasted Beef Ale

Mushroom & Shallot Casserole

Braised Lamb

Baby Vegetable Hotpot

12 Hour Miso Glazed Pork Belly

Bean Shoot & Sesame Greens

West Indian Style Chicken Curry

Rice & Peas, Shaved Plantain

FISH

Cornish Crab & Hake Fishcakes

Warm Tartare Sauce, Samphire

Teriyaki Grilled Salmon

Steamed Bok Choy, Soy Glazed Noodles

Grilled Cod with Fennel

Green Beans, Baby Capers & Tapenade Vinaigrette

In & Out Fish Pie

Leek & Cheddar Mash

VEGETARIAN

Spring Vegetable & Spinach Lasagne

Rocket Pesto

Smoked Tofu Tempura

Smoked Tofu, Chilli & Ginger Stir-Fry

Chinese Vegetable Dumplings

Spicy Szechuan Sauce, Water Chestnuts

Braised Lentil & Vegetable Cottage Pie (V)

Topped with Cheddar

Roast Gnocchi

Aubergine, Air Dried Tomato & Basil Sauce

Kale Falafel

Roast Vegetables, Harissa, Coconut Yoghurt

SALADS

Shaved Fennel

Orange Salad

Fregola Pasta Salad

Roasted Vegetables, Basil Vinaigrette

Vietnamese Noodle Salad

Pearl Barley

Roast Vegetables

Watermelon

Feta & Basil Salad

Broccoli & Bean Salad

Tahini Dressing

Goat's Cheese

Beetroot Salad

Cherry Tomato & Bocconcini (mozzarella) Salad

Pesto Dressing

Carrot & Red Cabbage Slaw

Baby Gem & Cos Leaf Salad

Marinated Olives

Greek Salad

Marinated Feta, Olives, Red Onion, Cucumber, Tomatoes

Selection of Seasonal Mixed Leaves

Wild Rocket Frisée



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SIDES

- Steamed Kale, Lemon & Almonds
- Steamed & Buttered Seasonal Greens
- French Beans, Confit Shallots
- Roast Root Vegetables
- Peas, Broad Beans, Baby Gem & Mint
- Buttered New Potatoes

DESSERTS

HOT

Sticky Toffee Pudding
Clotted Cream

Spiced Orchard Crumble
Vanilla Custard

COLD

Seasonal Fruit Tart
Crème Pâtisserie

Lemon Posset
Fruit of the Forest Compote

Banana Crème Brûlée
Nutella Cream

Chocolate Delice
Lemon Crème Fraîche

**Orange and Cardamon
Panacotta**

Caramelised Orange Tart

Eton Mess
Poached Strawberries