



Hot Fork Buffet Menu

Minimum of 15 covers

Silver prices from **£19.50 per head +vat**

A choice of one main dish & a vegetarian option plus dessert

Gold prices from **£22.50 per head +vat**

A choice of two main dishes & a vegetarian option plus 2 desserts

Platinum prices from **£25.50 per head +vat**

A choice of three main dishes & a vegetarian option plus 2 desserts

Meat/Fish Dishes

- Ham hock & leek pie
- Homemade rich beef lasagne
- Chicken, sweet potato & spinach coconut curry (GF)
- Shepherds pie (beef or lamb) (GF)
- Normandy Pork (Pork fillet in a mustard cider sauce)
- Beef in Guinness or ale casserole (GF) or pie
- Beef Mexican style chilli with soured cream (GF)
- Creamy chicken, white wine, tarragon & mushroom casserole (GF) or pie
- Newmarket sausages, mustard mash & rich onion gravy
- Moroccan lamb tagine (GF)
- Greek moussaka (lamb)
- Thai Beef massaman curry (GF)
- Rustic sausage & white bean stew
- King prawn or chicken green or red Thai curry (GF)
- Classic fisherman's pie
- Mac & cheese with crispy pancetta

Vegetarian dishes

- Potato, cheese & onion pie
- Spinach, chickpea & sweet potato curry (GF) (Vegan)
- Vegetable mexican style chilli (GF) (Vegan)
- Roasted vegetable lasagne
- Spinach & ricotta lasagne
- Moroccan style vegetable tagine (GF) (Vegan)
- Thai green or red vegetable curry (GF) (Vegan)
- Aubergine parmigiana
- Mushroom stroganoff (GF)
- Mac & cheese
- Blue cheese & sweet chilli frittata (GF)

All dishes accompanied by potatoes, rice, bread, vegetables or salad as appropriate

Dessert

Banoffee pie
Mango & lime tart
Seasonal fruit pavlova (GF)
Seasonal fruit crumble
Normandy apple tart
Chocolate roulade (GF)
New York vanilla cheesecake with fruit topping
Warm chocolate pudding and chocolate sauce
Lemon tart with berries
Tiramisu traditional or summer fruits tiramisu
Chocolate tart
Bakewell tart
Lemon meringue dessert (more a cheesecake than a pie)
Warm chocolate bownies
Sticky toffee & date pudding with toffee sauce
Treacle tart
Best ever fresh fruit trifle
Fresh fruit salad (tropical/summer fruits) (GF)

All served with cream or custard

KEY: (GF) Gluten free

If required, serving staff are charged out at £15.00 per member of staff per hour worked plus VAT