

# Fork Buffet

Chick pea fritters with spiced bean cassoulet (v)

Wild mushroom & truffle risotto, shaved pecorino (v)

Aubergine caponata, roasted tomato (v)

Thai green vegetable curry finished with coconut cream (v)

Wild mushroom larb with green peppercorns and mint (v)

Roasted butternut with cashew nut and parsley, topping, butternut fond (v)

Char grilled little gem 'a la francais' (v)

Warm chargrilled vegetable salad with ponzu, asparagus, courgette, spring onion, mushrooms, capsicum (v)

Aubergine & cauliflower madras, coriander cashews & dates (v)

Salmon 'en croute' dill cream sauce

North sea cod, boulangère, cooking juices

Cornish halibut, pea & girolle casserole

Pan Fired Turbot, oxtail, asparagus

Dorset sea bass, fennel chou croute,

Whitby skate, nut butter, wilted bok choy

Pan roasted cod fillet, saffron paella

Black cod, miso, summer greens, noodles

Pulled beef wellington, pomme puree, jus

Pressed shoulder of Dorset lamb, caponata

Masala braised shank of lamb, spiced gravy

Roasted rare breed pork, apple tatin, jus

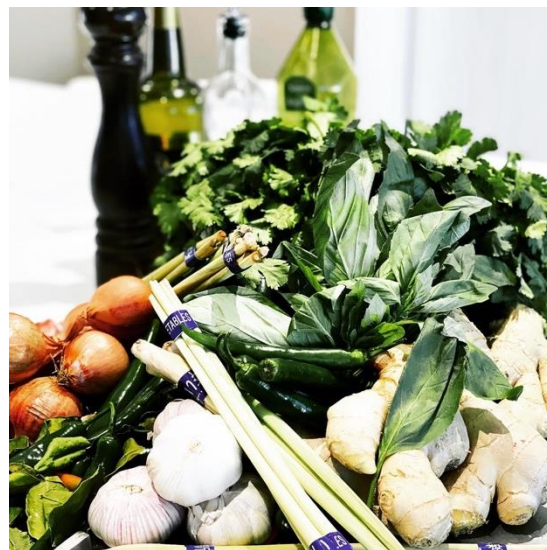
Rare roast fillet of beef, rosti, truffle jus

Star anise crusted duck breast, Bombay aloo, cooking juices

Red thai chicken curry, basil and mint

Pot roast chicken 'bonne femme'

Coq au vin, modern, an adaptation of this classic



## Fork Buffet cont...

- Fragrant coconut rice
- Pilau rice with cashew nuts
- Pomme puree
- Fondant potato
- Dauphinoise potato
- Seasonal Greens
- Roasted Seasonal Vegetables
- New season potato salad
- Cous cous, mint & parley salad
- Heritage tomato & mozzarella, basil salad
- Japanese style braised mushrooms
- Potato, spring onion and tarragon Salad
- Baba ghanoush
- Layered Waldorf salad
- Pickled fennel and bok choy salad
- English garden salad
  
- Desserts
- Mini black forest gateau, shaved chocolate
- Mini Victoria sandwiches, dried strawberries
- Macarons, pistachio, lemon, chocolate, coffee, lime
- Raspberry mille feuille
- Ferro rocher chocolate ball
- Chocolate brownie
- Mini eclairs
- Mini lemon tarts
- Mini strawberry meringues
- Raspberry & chocolate tarts



# Bowl Food

## Vegetarian

Heritage carrot, organic yoghurt, Thai basil, smoked almond (v)

Potato gnocchi, parmesan, sundried tomatoes, smoked butter, rosemary oil (v)

Apple burrata, smoked tomato, celeriac, blossom (v)

Truffled macaroni cheese, pangrattato (v)

Crispy macaroni cheese, truffle mayo, shaved parmesan (v)

Cauliflower pakora, cauliflower salad (v)

Wild mushroom risotto, shaved truffle (v)

Beet, beet and beets; mallow, ketchup, salt baked, pickled and candied beetroots (v)

Yuzu Mushrooms, celeriac salad (v)

## Fish

Cured Trout Fillet , smoked trout roe, nasturtiums, cucumber jelly

'Scotch egg' – salmon, spinach, Burford hens egg

Grilled tuna, strozzapretti pasta, confit tomato, capers, olives, parsley

Sea bass ceviche, orange, basil, capers, crispy tortilla

Crab, burnt onion and avocado

Lobster, cucumber, fennel and mango

Skate, apple and celeriac

Robata octopus, wasabi mash

Sardines on toast, heritage tomato salad

Battered fish cakes, tartare sauce

Tempura prawns, vegetable noodles

Black cod, Miso



# Bowl Food cont...

## Meat

Treacle cured beef, horseradish, English mustard

Mint miso poached lamb, sweet potato, goats curd, goji berry, orange blossom

Smoked venison tartare, buckwheat, green garlic, pickled golden beetroot

Japanese fried buttermilk chicken, seaweed crack, honey miso kewpie

Five spice soy braised beef cheek, raw vegetable noodles, chilli vinegar sauce

Slow roast pork belly, kimchi, bao

Crispy duck salad, hoi sin

Flash fried beef, tempura mushroom

Tiny beef Wellington, creamed potato

Confit of duck 'a l'orange'

Bourguignonne of beef, pomme purée

Wagyu beef, peppercorn, daikon & wasabi ponzu



## Desserts

Blueberry Panacotta, berries

Strawberry cheesecake bomb, raspberry coulis

Artic Roll with crushed strawberries

Yogurt bowl with brioche crumb, morello cherries

Frozen berries with hot white chocolate sauce

Lemon Meringue pie

Paddington bear mini bread and butter pudding with marmalade

Mini sticky toffee pudding

Tiny chocolate fondant, ice cream

# Sharing Boards

Good enough to feast over all day.

## Sea

Shrimps, prawns, smoked & cured salmon, crab salad, smoked trout, crayfish, cured cucumber, fennel salad,  
(Lobster, dressed crab can be added for a slight increase per head)

## Allotment

Char grilled seasonal vegetables, celeriac remoulade, English garden salad, Nicoise salad, potato & chive salad  
Waldorf salad, Moroccan cous cous salad, cob salad

## Continental Land

A selection of charcuterie, serrano ham, lomo and saussons, fuet, jesus de beajolais, pate,  
with pickles and olives

## British Land

Artisan flavoured sausage rolls, mini beef wellington, scotch egg selection, chorizo, black pudding,  
rare breed pork, cold sliced meats, chutneys, pickles

## Dairy

### British Artisan Cheese Board

A classic selection of artisan British cheese, with sour dough crackers, chutneys and fruit,

All above served with artisan breads and butter.

## Desert Bar

Choose six items from below

Crème Caramel, Lemon meringue pies, mini French fancies ,tiny black forest gateau,

Assorted Macaroons, rhubarb sundae, mini victoria Sponge, platter of fruit skewers , hazelnut puffs, raspberry mill

