

Hot Fork Buffet

Minimum of 20 people

Select Two Main Courses (One Meat or Fish & One Vegetarian or Vegan), Two Sides & One Dessert

Served with Artisan Bread & Butter

Additional Courses Available | Add Tea, Coffee & Juice (supplementary cost)

Meat

Slow Cooked Romney Marsh Lamb Tagine, Israeli Couscous, Grilled Peach, Torn Mint

Herefordshire Jacobs Ladder, Smoked Potato Purée, Wild Garlic Gremolata, Toasted Pine Nuts

Roasted Sutton Hoo Chicken, Chestnut Mushroom, Young Leeks, Lemon Verbena Cream, Jersey Royals

Roasted Suffolk Pork Belly, Grilled Spring Cabbage, Kentish Apple Cider & Grain Mustard Sauce

Fish

Baked Cornish Sea Bream, Orzo Pasta, Warm Isle of Wight Tomatoes, Basil Vinaigrette

Smoked haddock, Jersey Royals, Calcot Onions, Leek Velouté

Roasted Brixham Cod, Laksa Sauce, Crispy Onion & Lemon Pilaf, Smoked Almonds

Steamed Chalk Stream Trout, Toasted Herb Fregola, Wykham Park Asparagus, Sauce Vierge

Meat

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Vegetarian

Beetroot Gnocchi, Driftwood Goats Cheese, Rainbow Chard, Lovage Cream, Toasted Piedmont Hazelnuts

Garden Pea Risotto, Barrel Aged Feta, Toasted Seeds, Black Olive, Mint Dressing

Grilled Provençal Vegetable Lasagne, Basil Dressing, Wild Rocket

Salads

Giant Couscous Tabouleh, Grilled Watermelon, Goats Cheese, Mint

Jersey Royals, Wye Valley Asparagus, Sorrel Yoghurt, Soft Boiled Burford Brown Egg

Chard Gem, Caesar Salad, Old Winchester, Sour Dough Croute

Isle of Wight Tomato, English Buffalo Mozzarella, Lovage

New Season Courgette, Grilled Peach, Caper Berries, Chilli, Smoked Almonds (VG)

Fennel, Chicory, Orange & Dill (VG)

Desserts

Mango & Lime Pavlova, Toasted Almonds

London Honey Roasted Peach & Lemon Verbena Eton Mess

Hugh Lowe Farm, Strawberry & Ricotta Cheesecake

Manjari Chocolate & Pistachio Tart, Marinated Cherries

Exotic Fruit Salad, Chilli & Passion Fruit Dressing