



FORK MENU A

£8.50/HEAD (ex vat)

HONEY AND DIJON MUSTARD SLOW ROAST HAM.

CORONATION CHICKEN IN CURRIED MAYONNAISE, SULTANAS AND MANGO CHUTNEY.

QUICHE LORRAINE, SMOKED PANCETTA AND GRUYERE CHEESE.

WILD MUSHROOMS AND MATURE CHEDDAR TART.(v)

ROSEWALT POTATO AND CHIVE SALAD.(v)

PISSALADIERE (ONION MARMALADE, THYME AND OLIVES PIZZA) (v)

DARK CHOCOLATE CAKE SERVED WITH FRESH CREAM.(v)

FORK MENU B

£10.95/HEAD (ex vat)

HONEY AND DIJON MUSTARD SLOW ROASTED HAM.

PEPPERED ROAST TURKEY BREAST.

SMOKED PANCETTA,SPINACH AND ROASTED GARLIC TART.

BROCOLI, ROQUEFORT, FRENCH MUSTARD AND CREME FRAICHE QUICHE.(v)

CHARGRILLED TUSCAN VEGETABLE,BASIL AND GOAT CHEESE LASAGNE (v) (hot)

WINE TOMATOES,BUFFALO MOZZARELLA AND BASIL SALAD WITH A PINENUT AND BASIL DRESSING.(v)

MIXED BEANS SALAD WITH A SHALLOTS VINAIGRETTE.(v)

MIXED ITALIAN SALAD WITH FRESH HERBS.(v)

TANGY FRENCH LEMON TART WITH STRAWBERRIE COULI.(v)

FRESH STRAWBERRIE AND CREAM (SUMMER ONLY) OR FRESH TROPICAL FRUIT SALAD WITH A STAR ANIS SYRUP.(v)

MINIMUM NUMBER OF COVERS - 30



FORK MENU C

£14.95/HEAD (ex vat)

PINK SIRLOIN OF YORKSHIRE BEEF WITH HORSHRADISH SAUCE.

PEPPERED ROAST TURKEY BREAST.

POACHED SCOTTISH SALMON SERVED WITH FRESH AOLI.

**FRENCH ONION TART (SLOW COOKED ONIONS AND MELTED GRUYERE CHEESE.
(v)**

SMOKED WHITBY HADDOCK AND WATERCRESS, FETA CHEESE TART.

HOMEMADE BEEF LASAGNE (hot)

**PIEMONTAISE SALAD (POTATO, EGG,GHERKINS, TOMATO, AND FRESH HERB
MAYONNAISE).(v)**

**MIXED ITALIAN LEAVES WITH FRESH HERBS, VINAIGRETTE WITH WALNUT OIL.
(v)**

**CAPONATA SALAD (ROASTED AUBERGINES, CELERY, CAPERS, OLIVES,
BALSAMIC DRESSING).(v)**

FRESH WATER PRAWNS AND AVOCADO SALAD,MARIE ROSE SAUCE.

LEMON AND LIME CHEESE CAKE.(v)

RED FRUIT AND HAZELNUT PAVALOVA.(v)

DARH CHOCOLATE MOUSSE SERVED WITH CREAM.(v)

MINIMUM NUMBER OF COVERS - 30



FORK MENU D

£22.95/HEAD (ex vat)

ROASTED MEAT PLATTER, ROAST TURKEY BREAST, SIRLOIN OF YORKSHIRE BEEF AND HONEY SLOW ROASTED HAM.

HOT ROASTED SCOTTISH SALMON SERVED WITH AOLI.

BAYONNE HAM, FIGS, SHAVED PECORINO, SUN-BLUSH TOMATOES AND MARINATED OLIVES PLATTER.

SMOKED HADDOCK AND MUSTARD, GRUYERE CHEESE TART.

CHARGRILLED AUBERGINES, FETA CHEESE AND SPINACH TART.(v)

NORTH AFRICAN SPICY LAMB TAGINE.(hot)

TABOULEH (COUSCOUS WITH LEMON JUICE, TOMATOES AND FRESH MINT).(v)

FRESH ASPARAGUS AND PINK GRAPEFRUIT WITH VINAIGRETTE.(v)

BUFFALO MOZZARELLA, TOMATOES AND BASIL SALAD WITH A SHALLOTS DRESSING.(v)

ITALIAN MIXED LEAVES AND HERB SALAD WITH FRENCH DRESSING.(v)

LEMON AND LIME CHEESECAKE.(v)

STICKY TOFFE PUDDING WITH CARAMEL SAUCE.(v)

SELECTION OF FRENCH CHEESE AND BISCUIT WITH GRAPES AND DATES.(v)

FRESH STRAWBERRIES AND CREAM.(v)

ALL THE FORK MENUS COMES WITH HOT NEW POTATOES AND BREAD AND BUTTER.

MINIMUM NUMBER OF COVERS - 30

(v) VEGETARIAN

ALL PRICES EXCLUDE VAT

WE DO PROVIDE ALL CROCKERY AND CUTLERY

WE ALSO CAN PROVIDE GLASSES FOR A SMALL CHARGE.