



FORK BUFFET MENU – AUTUMN & WINTER  
2021/2022

# FORK BUFFET MENU – AUTUMN & WINTER 2021/2022

Please choose **2 main dishes** & **1 vegetarian** from the following:

## Main Dishes

**Fillet Of Beef Stroganoff**  
Sour Cream and Paprika

**Fishmongers Haddock, Prawn and Broccoli Pie**  
Cheesy Mashed Potato

**Coq au Vin**  
Lardons and Pearl Onions

**Massaman Lamb Curry**  
Mild Southern Spices, Jasmine Rice

**Carbonnade of Beef**  
Mustard Croutes

**Baked Salmon Fillets**  
Artichoke Risotto

**Chicken Leek & Mushroom Pie**  
Puff Pastry Cap

**Braised Lamb**  
Carrot and Parsnip, Parsley Dumplings

## Vegetarian Dishes

**Butternut Squash, Chick Pea and Courgette Tagine (vg)**  
Israeli Couscous

**Wild Mushroom and Green Lentil Kitcheree (vg)**

**Pumpkin and Sage Tortellini**  
Tomato Concasse

**Rajasthani Smoked Aubergine Curry**  
Basmati Rice

**All Buffets will include a Selection of Breads and Butter**

@ £X per person

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Please choose 3 **salads** & 2 **desserts** from the following:

## The Salad Selection

Medley of Seasonal Green Vegetables

Roasted Root Vegetables

Honey and Thyme

Tomato and Red Onion Salad

Herb Champ Potatoes

Red Cabbage, Apple and Sultana Slaw

Roast New Potatoes

Cauliflower and Broccoli Gratin

Salad of Mixed Leaves

Cherry Tomato and Cucumber

Green Herb Tabbouleh

Peas and Pimento

Aubergine, Tomato and Courgette Ratatouille

## Desserts

Apple, Plum and Cobnut Pavlova

Bramble Coulis

Chocolate and Orange Roulade

Mandarin Coulis

Chocolate Truffle Cake

Red Fruit Kissel

English Custard Tart

Nutmeg and Cinnamon

Tiramisu laced with Amaretto

British and Continental Farmhouse Cheese Grapes, Cherries and Crackers

(£6 supplement per person)

Mince Pies and Brandy Butter

(Festive season only)

## To Finish

Fairtrade Coffee

A Selection of Teas & Infusion

Gooseberry Streusel

Whipped Devon Cream

Exotic Fruit Salad

Dressed with Pomegranate

Banana and Raisin Crumble

Crème Anglaise

@ £X per person