



Fork Buffet Menu

Please make your choice of 1 main and 1 dessert (£15 per head) or 2 main courses and 2 desserts (£17 per head) or 3 main and 3 desserts (£20 per head) from either the Cold or Hot Fork Buffets. If you require more choices, this is fine; please ask for a quote. All prices exclude VAT.



Cold Main Courses

Egg Penne Pesto Pasta Salad with Mixed Peppers and Courgettes (V)

Finest Honey Roast Ham carved from the bone with Wholegrain Mustard to accompany

Salmon Supreme served with a fresh Herb Mayonnaise Dressing

Chicken Caesar Salad with Croutons and Parmesan Shavings

Roast Peppered Sirloin of Beef served with Horseradish
(Please add a £2.00 supplement)

Sliced Feta Cheese, Beef Tomatoes garnished with a Cucumber and Olive Salad (V)



Hot Main Courses

Homemade Vegetable Lasagne with Zests Secret Ingredient (V)

Marinated Chicken in a Cream and Tarragon Sauce

Five Mushroom Stroganoff with a Cream, Red Wine, Onion, Paprika and Mustard Sauce (V)

Oxford Beef in a rich Sauce with Mixed Peppers, Red Wine and Rosemary

Thai Green Salmon Curry with Coconut and Subtle Spices

Harvester Casserole with Baby Corn Cobs, Blackeye Beans, Baby Carrots, Mushrooms and Peppers in a Rich Seasoned Cheese Sauce (V)

Havana Lamb Pieces in a Sweet and Spicy Caribbean Style Sauce
(Please add a £2.00 supplement)

Chicken in a Chasseur Sauce with Caramelised Red Onions, Herbs and Tomatoes



All dishes served with a selection of Potatoes, Leaf Salad and Fresh Breads