



rick simons

HOSPITALITY

H O T O R C O L D F O R K B U F F E T

A Fork Buffet offers choice and flexibility while providing a hearty lunch. These menus are designed to suit the smallest to the largest conferences and can be served to suit either standing or seated lunches.

If you choose to have the Fork Buffet as a seated lunch please allow space in the dining area during the planning stages.

Should you wish your guests to help themselves to cutlery from the buffet station before being seated at clothed tables, please allow an additional £1.75 per person. For an additional £3.00 per person we can fully lay your tables.

Choose 2 Main Course,

1 Vegetarian Main Course, 2 Salads and 2 Puddings
£12 per person plus VAT

Choose 3 Main Course,

2 Vegetarian Main Course, 3 Salads and 3 Puddings
£16 per person plus VAT

FORK BUFFET

Mediterranean chicken, pasta

Seafood stew (crayfish, salmon and mackerel)

Basil, fennel and coconut, new potatoes

Courgette and ham gratin

Carbonade of beef, croutons, olive mash

Marinated Indonesian chicken, braised rice

Rich sausage and vegetable hot pot, buttered mashed potatoes

Chilli con carne, braised rice, fajitas

Chicken ballotine with balsamic and spinach, sliced new potatoes

Creamy pork and triple mustard casserole, rosemary mashed potatoes

Reduced fat chicken korma, pilau rice

Mediterranean salmon, ratatouille, basil new potatoes





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VEGETARIAN

Peking stir-fried vegetables

Soft cheese, potato, spinach and thyme pie

Penne with cream, chestnut mushroom sauce, garlic

Stir-fried vegetables, light soya sauce

Roasted butternut squash, slow roasted carrots, garlic and mozzarella

Pumpkin, leek and cheese pie

Roasted red peppers, aubergine, goat's cheese, olive oil

SALADS

Couscous, peas, mint and feta

Herb leaf salad

Pear, cucumber and walnut salad

Tomato, potato and watercress salad

Blue cheese and rocket salad

Courgette and chickpea salad

Rocket, gem lettuce and parmesan salad

Mixed bean and feta salad

Cucumber and apple salad, sweet chilli dressing





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PUDDINGS

Greek yoghurt and lemon

Berry cheesecake

Chocolate torte and red berries

Chocolate or vanilla muffin with brandy cream

Lemon and rum baba

Brioche and orange butter pudding, vanilla cream

Fresh fruit cocktail

