



Fork buffet dinner menus

Prices

Menu 1 £75.00

Menu 2 £85.00

Menu 3 £95.00

Prices include value added tax at 15% and are subject to a discretionary 10% service charge

These menus are available for a minimum of 15 guests



Menu 1

Salad and Appetizer

Marinated Roma tomato, buffalo mozzarella crispy shallot
Thai chicken salad with lemongrass and Kafir leaf
Seafood with lime and chilli on green papaya
Strozzapreti, courgette and pesto
Hot smoked apricot salmon
Dill crusted tuna
Duck liver parfait
Scarole, radichio, Belgian chicory

Dressing and Condiments

Orange and mustard dressing, oriental infusion, blue cheese dressing and thousand island dressing
Grilled shitake, Parmesan cheese, marinated olives, sun dried tomatoes

Soup

Duck consommé with barley, beetroot and watercress
Selection of freshly baked breads

Hot Selection

Tandoori marinated Chilean cod on capsicum jus
Sautéed beef tenderloin with green peppercorn sauce
Roasted lamb chops
Mediterranean vegetables stew



Seafood fried rice
Selection of seasonal market vegetables
Roasted potato with garlic and rosemary
Truffle flavoured polenta with herb cream

Dessert

Summer pudding
Chocolate mousse with mint jelly
Caramel pannacotta
Strawberry tart
Pineapple turnover
Selection of fresh tropical fruit



Menu 2

Salad and Appetizer

Marinated winter forest mushroom with grilled pumpkin
Caesar salad with focaccia croutons
Salad of smoked chicken, pineapple and toasted cashew nut
Mustard and dill flavoured potato salad with smoked salmon
Marinated salmon picatta
Tataki of swordfish with sweet chilli sauce
Selection of charcuterie
Homemade country style pate with fig chutney
Mesclun Salad, watercress and Romaine lettuce

Dressing and Condiments

Tarragon vinaigrette, Caesar dressing, Orange and honey dressing, herb mayonnaise
Parmesan cheese, marinated olives, sun dried tomatoes, diced bacon

Soup

Saffron flavoured seafood broth
Selection of freshly baked breads

Hot Selection

Fillet Sea bass on black olive and cherry tomato sauce
Moroccan “Tagine” chicken
Wok fried butter prawns with curry



Sautéed mushroom ravioli with rosemary cream
Selection of seasonal vegetables
Potato and celeriac puree with garlic oil
Vegetable Briyani

Dessert

Berry soup with hibiscus
Pear tart
Bitter chocolate crème brulee
Lemon gateaux
Panantone bread and butter pudding
Selection of fresh tropical fruit



Menu 3

Salad and Appetizer

Seared peppered tuna salad with citrus fruit
Angel hair pasta with coriander pesto and grape tomatoes
Parma ham, buffalo mozzarella and sweet figs
Smoked salmon mousse with Keta caviar
Classic prawn cocktail
Selection of sushi, sashimi and maki with condiments
Martini of smoked duck and onion confit
Yellow frisee, Belgium endive, mesclun

Dressing and Condiments

Sweet and sour dressing, Caesar dressing, truffle vinaigrette,
wafu dressing
Croutons, parmesan cheese, marinated olives, semi-dried
tomatoes

Soup

Cream of chicken with chervil cream fraiche
Selection of freshly baked breads

Hot Selection

Braised baby veal ossobuco on soft Polenta, rosemary jus
Salmon teriyaki with spring onion and garlic powder



Thyme marinated grilled medallion of lamb, compote of port wine and shallots

Herb pancakes filled with ratatouille vegetables

Selection of seasonal vegetables

Lyonnaise potatoes

Steamed fragrant rice

Dessert

Apricot soup with orange doughnuts

Vanilla cheesecake

Lemon tart

Chocolate shooters

Peach crumble with cream Anglaise

Selection of fresh tropical fruit