



Fork buffet lunch menu

Prices

Menu 1 £65.00

Menu 2 £75.00

Menu 3 £85.00

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

Seared lamb loin with five spices, toasted bread salad
Oven roasted peppers with mozzarella, sweet garlic salad
Composition of marinated salmon and anchovies
French bean Nicoise with shredded duck confit
Smoked trout, avocado salad with eggplant caviar
Poached prawns on ice with lime mayonnaise
Martini of mushroom and salmon tartar
Rocket leaves and mesclun

Dressing and Condiments

Shallot red wine vinaigrette, Caesar dressing, thousand island dressing
Croutons, bacon bits, parmesan cheese, marinated olives, semi-dried tomatoes

Soup

Essence of porcini mushroom with pumpkin cream tomato
Selection of freshly baked breads

Hot Selection

Indian style stuffed chicken breast in tomato cream sauce
Braised beef short rib with horseradish and root vegetables
Fillet of Scottish salmon, shaved pancetta, asparagus and garlic sauce



Malay style braised vegetables, light curry gravy
Selection of seasonal market vegetables
Black olive fried rice
Gratin potatoes

Dessert

Chocolate crumble
Mango brulee
Strawberry pannacotta
Apricot tart
Chocolate lollipops
Selection of fresh tropical fruit



Menu 2

Salad and Appetizer

Selection of nigiri and maki sushi with condiments
Mushroom and duck foie gras in a martini glass
Salmon carpaccio, wakame salad and extra virgin olive oil
Smoked Sturgeon, hummus and pitta rocket
Buffalo mozzarella with fresh basil and apple balsamic
Indian chicken tikka salad
Selection of Italian Charcuterie with condiments
Bitter leaf and baby romaine

Dressing and Condiments

Lime and ginger dressing, miso dressing, saffron vinaigrette
Japanese cucumber, croutons, sweetcorn, sunflower seeds
marinated olives, semi-dried tomatoes

Soup

Sweetcorn chowder
Selection of freshly baked breads

Hot Selection

Escalope of veal, mushrooms fricasee and crispy ham
Spicy fried king prawns with pak choy
Teriyaki glazed fillet of cod with beansprouts and baby corn
Spinach roulade with walnuts and herb sauce
Selection of seasonal market vegetables



Soft parmesan and sage polenta
Boulangere potatoes

Dessert

Sacher gateaux
Profiteroles
Raspberry tiramisu
Mixed fruit pavlova
Pistachio financier
Selection of fresh tropical fruit



Menu 3

Salad and Appetizer

Marinated artichokes with scallops in lemon dressing
Carpaccio of swordfish with coriander salad
Eggplant caviar with grilled goat's cheese
Vietnamese spring roll with duck and spicy basil
Cream cheese and salmon caviar pancake rolls
Chicken liver parfait with orange compote
Smoked pork loin with caramelised apples
Cos lettuce and lollo rosa

Dressing and Condiments

Ponzu dressing, lemon mayonnaise Semi dried tomato
vinaigrette
Croutons, gherkins, anchovies, marinated olives, semi-dried
tomatoes,

Soup

Tom Yam seafood soup
Selection of freshly baked breads

Hot Selection

Roasted T bone of lamb with black olive and fennel
Wok fried beef with black pepper sauce
Poached salmon with shellfish and herb cream
Provencal vegetable quiche with goat's cheese glaze



Selection of seasonal market vegetables
Pineapple fried rice with chicken floss
Roasted potato with rosemary and rock salt

Dessert

Chocolate Opera
Praline baverois
Pineapple and star annais soup
Raspberry fool
New York cheesecake
Selection of fresh tropical