



Fork Buffet Menus

Prices	Lunch	Dinner
Menu 1	£70.00	£82.00
Menu 2	£80.00	£88.00
Menu 3	£90.00	£98.00

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

These menus are available for a minimum of 15 guests



Menu 1

Salad and Appetizer

Homemade salmon gravelax with dill cream
Assorted sushi roll and makimono with condiments
Red mullet Escabeche
Bean, pancetta and bocconcini salad
Grilled chicken with lemon and herb salad
Seared duck breast with caramelized oranges
Cous cous with apricots and butternut squash
Confit tomato, olive tarts
Batavia and mesclun green

Dressing and Condiments

Caesar dressing, balsamic vinaigrette, French dressing, thousand island
Croutons, bacon bits, parmesan cheese, marinated olives, semi-dried tomatoes, roasted macadamia nuts

Soup

Roasted New Forest mushroom with truffle cream
Duck consommé with Armagnac
Freshly baked bread rolls and butter

Hot Selection

Sweet and Sour prawns with pineapple
Glazed halibut with lemon cream
Garlic roasted breast of chicken with sage jus



Roasted loin of pork with prune jus
Teriyaki Tenderloin of Beef with Bean Sprouts and Sugar Peas
Malaysian lamb curry with potato
Village style fried rice
Poached garden vegetables
Potato and leek gratin

Dessert

Pineapple crumble
Black cherry yoghurt mousse
Mandarin delice
Amaretto Pannacotta
Eton Mess
Selection of fresh tropical fruit



Menu 2

Salad and Appetizer

Vietnamese spring rolls with crab meat and spicy basil

Loach Duart smoked salmon with lemon and capers

Poached prawns with pomelo and herb dressing

Veal loin with tuna and chive mayonnaise

Chicken terrine with pistachio dressing

Selection of cold cuts with condiments and cheese straws

Mediterranean Salad with Crumbled Feta Cheese, Extra Virgin

Olive Oil

Char grilled asparagus, courgettes and pepper

Rocket leaves and Endive

Dressing and Condiments

Caesar dressing, balsamic vinaigrette, French dressing, thousand island

Croutons, bacon bits, parmesan cheese, marinated olives, semi-dried tomatoes, roasted macadamia nuts

Soup

Crab bisque infused with ginger

Roasted cherry tomato and red pepper

Freshly baked bread rolls and butter



Hot Selection

Seared salmon with saffron, mussel cream

Grilled red snapper in mild curry coconut gravy

Teriyaki halibut with ginger and pak choy

Rack of lamb with coriander and cumin

Wok fried beef with black pepper sauce

Roulade of chicken with sundried tomato, basil and garlic cream

or

Yakitori (Chicken Skewer)

New potatoes with chive butter

Lemon Leaf scented steamed rice

Vegetable moussaka

Dessert

Orange scented strawberry shooter

Caramelized pear cream brulee

Chocolate bread and butter pudding

Pineapple and ginger mousse

Mixed berry frangipane tart

Selection of fresh tropical fruit



Menu 3

Salad and Appetizer

Poached octopus in red wine with grapes and chick peas

Seared peppered tuna salad with citrus fruit

Smoked trout and beetroot with sour cream

Thai beef salad

Mini chicken and leek pies

Pickled garden vegetables with lemon chicken

Pressed terrine of tomato with goats cheese, balsamic glaze

Wild mushroom salad with grilled endive

Baby romaine lettuce and mesclun salad

Dressing and Condiments

Caesar dressing, balsamic vinaigrette, French dressing, thousand island

Croutons, bacon bits, parmesan cheese, marinated olives, semi-dried tomatoes, roasted macadamia nuts

Soup

Roasted pumpkin with honey and sage

Sweet corn soup with minced chicken

Freshly baked bread rolls and butter

Hot Selection

Lemon sole 'Veronique'

Seared Kingfish with pepper crust

Wok-fried prawns with curry leaves and egg threads



Grilled asparagus and pea risotto
Roasted medallions of beef with mustard sauce
Soy glazed chicken with spring onions
Hokkin Mee
Dauphinoise potatoes
Roasted root vegetables

Dessert

Miniature Tiramisu
Raspberry cheese cake
Pear and almond tart
Lavender chocolate shooter
Apricot bread butter pudding, vanilla sauce
Selection of fresh tropical fruit



Live Cooking from £12.50 per person

Pan seared foie gras with black grape compote and
apple raisin brioche

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Three varieties of seasonal oyster with traditional condiments

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Smoked salmon scrambled eggs on miniature pancakes
topped with caviar

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Lobster medallion poached in Champagne, light herb butter

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Risotto – Wild mushroom / Saffron / Pea and broad bean

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Penne or pappardelle pasta with - Tomato & basil / Prawns
and chive / Beef ragout

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Poached fillet of beef with shitake mushrooms and
3 pepper sauce

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Rack of lamb with feta cheese , tomato , basil and balsamic