

COLD FORK

Hosting an event and need to feed the masses? Fancy a different corporate lunch than sandwiches? What ever the occasion, our cold fork menus are sure to impress!

We have created 3 varied combinations below which we hope you'll love. If you have a specific budget in mind which falls under/over the options below, please do get in touch and we can work closely together to create the perfect menu for you.

Cutlery and fine china crockery available on request @ £1.75 pp

- All buffets can either be presented on fine china or eco 100% compostable boxes - the choice is yours!
 - All buffets will come delivered with 100% compostable palm leaf plates and compostable cutlery if required.
 - We will endeavour to collect the equipment as soon as possible. All we ask is that the equipment is left in an accessible area to limit disturbance to all concerned on our return to collect the equipment.
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OPTION 1 - £11.95

2 mains / 2 salads / 1 potato dish / 1 desert

OPTION 2 - £13.95

3 mains / 2 salads / 1 potato dish / 1 desert

OPTION 3 - £16.95

3 mains / 3 salads / 2 potato dishes / 2 deserts

** minimum order value: £180*

MAINS:

GLAZED HAM (GF, DF)

roasted ginger and coriander dry rub with a honey glaze to finish

ROAST BEEF (GF)

slices of roast beef served with a horseradish cream

PERSIAN CHICKEN WINGS (GF, DF)

persian spiced chicken wings served with a tahini dip

JERK CHICKEN (GF, DF)

jerk spiced chicken skewers served with a mango dressing

CURED MEATS (DF)

selection of cured meats, olives and sun dried tomatoes

SMOKED DUCK (GF, DF)

slices of smoked duck breast served with an apple and mint jelly (£1.75 supplement)

POACHED SALMON (GF)

delicate poached salmon served with a cumin riata dip

SMOKED TROUT (GF)

slices of smoked trout served with a lemon thyme and caper dip

CRANBERRY QUICHE (V)

slices of smoked trout served with a lemon thyme and caper dip

GOAT AND BEETS (V)

roasted beetroot and goats cheese quiche

MEDITERRANEAN QUICHE (V)

mozzarella, slow roasted tomato and olive quiche

HOMITY PIE (V)

classic homity pie with a potato, garlic and west country cheddar mix

CURRIED PIE (VG)

indian spiced potato, peas, sultanas and peanuts

SALADS:

Our classic slaw mix with our signature new york deli dressing (v, gf)

Celeriac, beetroot and apple slaw with a herby creme fraiche dressing (v, gf)

Local leaf, conference pears, manchego, cranberries and caramelised walnuts served with a honey and mustard dressing (v, gf)

Local leaf, conference pears, british stilton, figs and caramelised walnuts served with a honey and mustard dressing (v, gf)

Roasted sweet potato, kalamata olives, marinated feta, cherry tomatoes, cucumber and red onion served with a lemon and oregano dressing (v, gf)

Steamed fine green beans, clementine segments, toasted almonds with a maple citrus dressing (vg, gf)

Delicate garden leaf salad with micro herbs. Served with a wholegrain mustard and shallot vinaigrette (vg, gf, df)

Variety of tomatoes, torn mozzarella, fresh basil and extra virgin olive oil (v, gf)

Fresh parsley, mint, tomatoes, red onion, cucumber and fine bulgur wheat with extra virgin olive oil and lemon juice (vg, df, gf available on request)

Roasted courgette, peppers, cherry tomatoes and aubergine pasta salad with lemon thyme and a hint of chilli (vg, df)

Cavolo Nero, local leaf, pink grapefruit, avocado and pecans with a pink grapefruit and basil dressing (vg, gf, df)

Peppery rocket, shavings of Parmigiano-Reggiano and an aged balsamic dressing (gf)

Ripe mango, marinated feta, fresh basil and cherry tomatoes with a sweet chilli and lime dressing (v, gf)

POTATO DISH:

Sweet potato salad and masala yogurt dressing (v, gf)

Herby potato salad with a wholegrain mustard and shallot vinaigrette (vg, gf, df)

Creme fraiche, lemon zest and fresh mint potato salad (v, gf)

Curried potatoes with fragrant spices and coriander (vg, gf, df)

Capers, cornichons, soft boiled egg, red onions and parsley potato salad with a wholegrain mustard mayo dressing (v, gf)

DESERTS:

Coffee and walnut cake (v)

Milk and dark chocolate fridge cake (v)

Tart au citron (v)

Lemon polenta cake (v, gf)

Fresh fruit platter (vg, gf)

Courgette and avocado cake (v, gf)

Sticky treacle tart (vg)

Chocolate and coconut tart (vg, gf)

Gluten free brownie platter (gf)

Vegan flapjack platter (vg)