



Fork Buffet Menu
Spring Summer 2016

Please select one hot dish, one cold dish, one vegetarian dish, one side, three salads and two desserts

HOT DISHES

Meat

Moroccan chicken pastilla with almonds, golden raisins, preserved lemon and coriander served with toasted cumin yoghurt

Crispy confit pork belly with parsnip purée, fermented apple, toasted nuts and seeds and a beer sauce

Grilled duck breast on Asian greens with a coconut and orange salsa

Griddled free range chicken with a wild mushroom and sage fricassee and a light Madeira jus

Sautéed beef loin with Dijon mustard, capers and shallots bound with cream and tarragon

Spiced lamb casserole with Puy lentils, smoked pancetta and redcurrants

Dry rubbed beef masala infused with coconut, lime leaf and birds eye chillies served with mascarpone cream

Braised ham hock with seasonal vegetables and potato dumplings

Roasted chicken supreme with black olive tapenade and roasted pepper pistou

Malaysian chicken casserole with ginger, chilli, coconut and coriander

Fish

Lemon poached sea trout with courgette ribbons, quails egg and a parsley and scallion dressing

Mackerel fillets with a sweet and sour gooseberry dressing and roasted capsicums

Grilled Pollock loin, broad bean and parsley cream with a caper salsa verde

Baked salmon fillet with a sweet potato cream, roast cherry tomatoes and vermouth Fumet

Paupiette of sole with a crab and coriander butter sauce

Grilled hake, trout and prawn chowder with classic rouille

Pan-fried fillet of bream with a warm fine bean, lemongrass and mango salad

Seared salmon loin with a petit ratatouille risotto cake and a sauce vierge

Vegetarian

Baby aubergine and courgette korma with bell pepper and paneer

Chan Masala with toasted chick peas and cumin scented yoghurt

Leek and Roquefort cannelloni glazed with Gruyère cheese

Confit smoked garlic capsicums with orzo pasta and Tallagio cheese

Fresh ricotta and herb tortellini with asparagus, broad beans and a caper emulsion

Roasted pumpkin filled with mushroom and goat's cheese, caraway cream

Artichoke and brie risotto cakes, roasted peppers and courgettes with an aubergine purée

Coulibac of roots and thyme with braised rice, boiled egg and Hollandaise sauce

Root vegetable cobbler with cheddar cheese scones and roasted tomatoes

COLD DISHES

Meat

Rare beef loin salad with mixed radishes, cherry tomatoes, spring onions, watercress and pickled ginger

Tamarind glazed duck breast, sugar snap and bean sprout salad with a lime, ginger and crispy shallot dressing

Honey glazed gammon with country compotes and relishes

Smoked chicken rilette with homemade crab apple and tarragon chutney and garlic shards

Homemade chicken liver parfait with spelt bread and Cumberland sauce

Parma ham slithers with grilled peaches, white balsamic dressing and rukola leaves

Fish

Poached salmon loin with pickled cucumber and herb mayonnaise

Poached lock trout fillet, grilled asparagus and broad beans with a Hollandaise dressing.

Seafood a la Greque with pickled ginger and a herb brûlée

Classic smoked salmon slithers with grated egg, shallots and red wine vinegar

Vegetarian

Chargrilled Ratatouille vegetables with lemon thyme, Baba Ghanoush and hummus

SIDE OPTIONS

Creamed potatoes with butter

Pan fried potato grits

Braised basmati rice

Jasmine scented steamed rice

Roasted sweet potato and pumpkin

Citrus scented pearl cous cous with garden herbs

Steamed new potatoes with mint and parsley

Parisienne fondant potatoes with garlic and Thyme

SALAD OPTIONS

Toasted nutty Israel cous cous with pistachios, golden raisins, scallions and green beans with summer herbs and olive oil

Fried halloumi, spinach and roasted squash with pomegranate and mint

Heritage Inca tomato and mozzarella salad, sourdough and olive croutes with a basil and balsamic dressing

Cucumber ribbons with minted yoghurt and toasted caraway seeds

Confit beetroot and grilled sweet potato salad with fennel seed crème fraiche

Heirloom carrot and pickled date salad with chilli and coriander

Fresh pea and broad bean garden salad with a toasted pine nut, lemon and mint dressing

Orzo pasta with roasted aubergine, baby spinach and grilled courgettes with soft goat's cheese and a truffle dressing

Falafel and feta salad with cucumber, sundried tomato and salad greens, toasted pita and parsley oil

Plum tomato, red onion and black olive salad with a basil emulsion

Bulgur wheat salad with dried cranberries, roasted button onions, peppers and a herb dressing

Niçoise salad with fine beans, baby potatoes, black olives, quails eggs and parmesan croutons

Beetroot and chicory salad with chardonnay vinaigrette

Roast field mushroom, sage and a five onion garlic dressing

Garden salad leaves with spearmint and celery hearts

A selection of fresh bread and rolls with salted butter

DESSERT OPTIONS

Espresso coffee and roasted walnut mille-feuille

Individual fruit and chocolate trifles

Seasonal poached fruits in a vanilla syrup with star anise and mascarpone

Home-made marmalade cheese cake with a chocolate crackle

Fresh raspberry and vanilla crème brûlée

Classic Peach Melba panna cotta

Pear mousse with a Porto wine jelly with caramel

Bread and butter pudding with apricot glaze and Anglaise sauce

Rich Manjari chocolate and apricot cake with crème fraîche

Seasonal fruit tart with clotted cream and mint