

Fork Buffet Menu

MINIMUM 15 PEOPLE

Fillet of Salmon with fresh dill & cucumber 168kcal/100g **NGCI**

Roast Sirloin of Beef with horseradish 188kcal/100g

Honey-Glazed Roast Ham 171kcal/100g **NGCI**

Pea & Mint Tart 190kcal/per serving **vegan**

Fresh Tomato & Spinach Pasta Salad with basil dressing 164kcal/100g **vegan**

New Potato Salad 87kcal/100g **NGCI** **vegan**

Mixed Leaf Salad 70kcal/100g **NGCI** **vegan**

Tomato, Onion & Basil Salad 51kcal/100g **NGCI** **vegan**

Homemade Crunchy Coleslaw 150kcal/100g **NGCI** **vegan**

Selection of Breads 204kcal/100g

Puddings

Rich Chocolate Brownies 425kcal/100g, hot chocolate sauce 499kcal/100g, pouring cream 449kcal/100g **NGCI**

Homemade Mini Meringues 110kcal per meringue, fresh strawberries 30kcal/100g, pouring cream 449kcal/100g **NGCI**

Carrot, Walnut & Pistachio Cake swirled with caramel glaze & topped with pistachio frosting 194kcal/portion **vegan**

Welcome Drinks

Add a Welcome Drink for £6

Choose from:

- Pimms & Lemonade
- Rhubarb & Ginger Fizz cocktail
- Prosecco 125ml glass
- Premium Pint of Lager or Ale

£25 per person



Minimum 15 people. Available every day, except Sunday lunchtimes. A discretionary 10% service charge will be added to your bill, 100% of which goes to our hard working staff. Full allergen information is available on request. Our food is prepared in kitchens where all allergens may be present. Due to fryers & cookers being used for more than one product, there is a small possible contamination risk even if the ingredient is not present in the dish. If you have a food allergy please let us know before ordering. Where we offer items that are NGCI (Non Gluten Containing Ingredients) we cannot guarantee that they are entirely 'gluten-free'. Not available with a Diner's card. Adults need around 2000k a day. **NGCI** = non-gluten containing ingredients | **vegan** = vegan/vegan option available | **V** = vegetarian