



## FORK BUFFET MENU

Please select the following from the lists below:

1 Meat Or 1 Fish Dish Or 1 Vegetarian Dish

Or

### ***Cold Meat Platter***

A mixture of the following:

Roasted Sirloin of Beef

Honey Roast Gammon

Turkey Breast

All served with:

A Selection of Breads

3 Salads (please choose from the selection below)

1 Choice of Dessert

Tea & Coffee



### ***Meat Dishes***



### ***Beef Dishes***

Beef and Kelham Island Beer Pie

Beef Stroganoff

Beef Bourguignon

Cottage Pie

Honey and Mustard Beef

### ***Chicken Dishes***

Chicken Chasseur

Coq Au Vin

Chicken and Leek Pie

Chicken in Tarragon and Mustard Sauce

Chicken Brochettes with Lemon Cous Cous



### ***Lamb Dishes***

Navarin of Lamb

Derbyshire Lamb Stew with Mint Dumplings

Lamb Rump Consolate

Leg of Lamb



### ***Pork Dishes***

Pork in Mustard Sauce

Rack of Pork Stuffed with Black Pudding



### ***Fish Dishes***

Salmon in Champagne Sauce

Seared Tuna Steak on a bed of Roasted Vegetable

Cod with Chilli Jam

Sea Bass and Squid with buttered Linguini



### ***Vegetarian Dishes***

Parmesan, Sun blushed Vegetable and Roquette Risotto

Spinach & Ricotta Tortellini

Asparagus & Porcini Mushroom Ravioli

Wild Mushroom & Truffle Capilatti

Roasted Vegetable Lasagne



### ***Vegetarian Dishes***

Parmesan, Sun blushed Vegetable and Roquette Risotto



All above dishes are served with appropriate Garnish i.e. potatoes and Vegetables



### ***Salads***

Apple, Peach and Nut

Caribbean Rice

Carrot and Nut

Celery Nut and Sultana

Coleslaw

Couscous and Chargrilled Vegetables

Tomato and Onion Salad

Cucumber and Onion

Curried Potato

Curried Rice

Florida Coleslaw

Rocket and parmesan

Greek Salad

Harvard Beetroot Salad

Potato Salad

Mixed Bean Salad

Pasta and Sundried Tomato

Pasta Prawn and Tuna

Pesto Pasta

Red Cheddar and Pineapple

Sweetcorn and Pepper

Tabbouleh (Bulgar Wheat)

Thai Noodle

Vegetable and Rice

Waldorf

Mixed Rice

Caesar

Tomato and Mozzarella



### ***Desserts***

Please select 1 dessert from the list below:



### ***Cold Desserts***

Apricot and Almond Mousse

Baked Chocolate Torte

Baked Lemon and Sultana Tart

Baked Strawberry Cheesecake Tart

Baked White Chocolate and Ginger Tart

Chocolate and Caramel Iced Pear and Amoretti Frang

Chocolate and Orange Charlotte

Citrus Meringue Tart

Double Chocolate Torte

Duo of Raspberry and Vanilla Mousse

Ginger and Almond Tart

Jam Roly Poly Pudding Tart

Marbled Chocolate and Mango Delice

Milk Chocolate and Hazelnut Delice

Mocha tart

Rhubarb and Vanilla Lychees Cake

Sliced Apricot Pudding Tart

Strawberry and Chocolate Cheesecake

White Chocolate and Ginger Tart

White Chocolate and Mincemeat Teardrop

White Chocolate Cake and Soft Caramel



### ***Hot Desserts***

Hot Crumble & Custard (please ask for seasonal fruit available)

Sticky Toffee Pudding with Cream

Steamed Hot Chocolate Sponge with Chocolate Sauce & Cream

Ginger Sponge with Crème Anglaise

Traditional Apple Pie with Custard (Please ask for alternative seasonal fruit available)

Any type of sponge pudding can be provided, please let us know your preferences

Cheese & Biscuits Platter – Supplement £3.50pp + VAT