



PAN PACIFIC
LONDON



Pacific Ballroom Fork Buffet Menu Selector

Fork Buffet

£95 per person

Please choose:

- 3 Salads (additional items at £13pp)
- 1 Raw Bar (additional items at £13pp)
- 3 Main Courses (additional items at £18pp)
- 3 Sides and Breads (additional items at £8pp)
- 2 Desserts (additional items at £10pp)

Additional supplements apply for some dishes

Salads

Seared Tuna Niçoise – Green Beans, Egg, Olives, Confit Tomato, Olive Oil Dressing (F,E)
Poached Salmon with Fennel & Citrus – Dill Crème Fraiche, Shaved Fennel, Orange Segments (F,M)
Asian Style Prawn & Glass Noodle Salad – Sesame, Lime, Coriander (C,SE,S,F)
King Prawn Cocktail – Marie Rose Sauce, Baby Gem, Lemon (C,E,G,SD,A)
Warm Confit Duck, Sweet Potatoes, Walnuts – Pickled Carrot, Mustard Vinaigrette (E,SD,MU,N-Walnuts)
Grilled Chicken Caesar – Baby Gem, Parmesan Crisp, Anchovy Dressing (F,E,SD,G)
Beef Tataki – Ponzu, Daikon, Mizuna (G,S,SD)
Coppa ham – Capers, Balsamic Onions (PK,SD)
Beef Carpaccio – Rocket, Parmesan, Truffle Oil (M,SD,E) (Supplement £5pp)
Smoked Duck Breast – Ponzu, Spring Onion, Radish (G)
Charred Cauliflower and Chick Pea Salad - Tahini, Pomegranate, Mint (VG)
Roasted Beetroot & Goat's Cheese – Walnuts, Chicory, Apple (M,V)
Wild Mushroom & Barley Salad – Truffle Dressing, Chives (G,SD,VG)
Heirloom Tomato Carpaccio – Basil, Olive Oil, Sea Salt (VE)
Compressed Watermelon with Feta & Mint – Lime, Black Pepper (M,V)

Raw Bar

Native Oysters on Ice – Classic Mignonette, Lemon, Tabasco (MO,SD) (supplement £5pp)
Yellowfin Tuna Tartare – Avocado, Sesame, Soy-Lime Dressing (F,S,SE) (supplement £10pp)
Cured Salmon Gravlox – Dill, Mustard Sauce, Pickled Cucumber (F,MU,E,SD)

Main Courses

Chicken Cacciatore – Braised with Tomato, Olives, Peppers, Rosemary (G)
Kung Pao Chicken – Crispy Chicken, Capsicum, Cashew Nut (SE,N-Cashew)
Slow-Cooked Lamb Shoulder Shepherd's Pie – Rosemary Jus, Root Vegetables (M,CE)
Beef Bourguignon – Red Wine, Lardons, Mushrooms, Pearl Onions (CE)
Oven-baked Lasagne - Beef Ragu, Béchamel, Pecorino (CE,M,A,SD,G,E)
Provençal Sea Bass – Tomato, Fennel, Saffron, Rouille (F,E)
King Prawns à la Provençale – Garlic, White Wine, Parsley, Cherry Tomatoes (C,SD,A)
Cod al Pil Pil – Basque-style Cod in Garlic & Chilli Olive Oil Emulsion (F,SD)
Aubergine Parmigiana – Layered Aubergine, Tomato, Basil, and Mozzarella (M,V)
Wild Mushroom Ragout – Creamy Sauce, Parsley, Truffle Oil (G,M,SD)
Chickpea & Spinach Stew – Cumin, Paprika, Preserved Lemon (VG)
Bang Bang Cauliflower – Sriracha, Sesame, Lime (G,S,VG)

Sides and Breads

Rosemary Roast Potatoes (VG)

Saffron Rice (M,V)

Orzo with Lemon and Herbs (G,VG)

Ratatouille Provençale – Courgette, Aubergine, Peppers, Tomato, Basil (VG)

Charred Tenderstem Broccoli – Garlic, Chilli, Roasted Pine Nuts (N-Pine Nuts)

Roasted Root Vegetables – Carrot, Parsnip, Beetroot, Honey & Thyme Glaze (VG)

French Beans with Shallots – Green beans, Garlic Oil, Shallot (VG)

Focaccia with Rosemary and Olive Oil (G,VG)

Warm Pitta and Flatbreads (G,VG)

Grissini and Rustic Country Loaf (G,VG)

Desserts

Chocolate Coffee Mousse, Coffee Crumb (M,G,F)

Lemon Posset, Blueberry Compote (M)

Coconut Pannacotta, Lemongrass Pineapple (VE,GF)

Coconut Crème Brûlée, Brown Sugar (M,E)

Mango Pannacotta, Exotic Fruit Salad (VE,GF)

Vanilla Cheesecake, Raspberry Compote, Granola (M,G,SE,N)

Milk Oolong Mousse, Peach Compote (VE,GF)

Snickers Bar (G,E,M,N – Peanut)

Key Lime Pie (M,G,S)

Bakewell Tart (M,E,G,S,N – Almond)

Apple Almond Tart (M,E,G,S,N - Almond)

Pecan Tart (M,E,G,S,N- Pecan)

Fruit Salad (VE,GF)

Allergens

G – Gluten (Spelt, Barley, Rye, Oats, Kamut)

C – Crustaceans (Prawns, Lobster, Crab, Crayfish)

MO - Molluscs (Oyster, Clams, Mussels, Snail, Squid, Octopus, Scallops, Cuttlefish)

E – Eggs

F – Fish

P – Peanuts

S – Soya

D – Dairy

N – Nuts

CE – Celery

SE – Sesame

M – Mustard

L – Lupin

V - Vegetarian

VG - Vegan

PK - Pork

SD – Sulphur Dioxide (Vinegar, Preserved Food)

A - Alcohol

