



PRIVATE DINING FORK BUFFET

Our private dining fork buffet is available from £30.00 per person

Please select two mains, three salads and two desserts for all guests

MAINS

Rotisserie chicken pieces with lemon and honey glaze, new potatoes, spring onions

BBQ pork loin with roast potatoes, root vegetables and pan gravy

Meatballs in roast sun-dried tomato sauce and garlic & oil linguini

Grilled paprika chicken breast, charred corn, roasted peppers, sweet potato wedges *

Slow cooked beef tagine, Moroccan style couscous, roasted peppers *

Szechuan pork in black bean sauce, sesame broccoli and sticky white rice *

Vegan style seasonal vegetable lasagne (Ve)

Baked mac and cheese with pea and leek (V)

Malayan cauliflower & pepper curry with coriander rice (V)

Sri Lankan seafood curry with coconut & lime rice

Blackened salmon with fine beans and new potatoes *

Pan-fried sea bream with a fricassee of seasonal greens and dill sauce *

* These dishes incur an additional £5.00 supplement per person

SALADS

Classic Caesar salad, soft-boiled eggs, croutons and parmesan

Crunchy slaw salad and roasted sesame dressing



(SALADS CONTINUED)

Nourish bowl, quinoa, mango, edamame beans and pomegranate

Caprese salad, basil and caper dressing *

Greek salad, feta cheese, olives and sun-dried tomatoes *

Smoked salmon style salad Nicoise and lemon dressing *

* These dishes incur an additional £3.00 supplement per person

DESSERTS

Seasonal cheesecake *

Milk chocolate tart, crème fraîche, raspberries *

Sticky toffee pudding with toffee sauce

Warm apple crumble with custard

Fresh fruit platter with dipping sauces

* These dishes incur an additional £2.00 supplement per person

Additional main course: £7.50 per person

Additional salad or dessert: £4.75 per person