



GEM HOTELS

Fork Buffet Menu

Please select 3 Hot, 2 Cold and 2 Desserts from below

Hot Selection

Fish goujons served with tartare sauce (E, F, G, Mk)
Pan-fried chicken served with mushroom sauce (G, Mk, Alc)
Salmon served with a dill and hollandaise sauce (E, F, Mk)
Lamb Stew (G, Mk, Alc)
Thai Fish Cake (C, E, F, G)
Vegetable spring rolls v, vg (G)
Spinach and Ricotta Ravioli v (E, G, Mk)
Cheese Croquettes v (E, G, Mk)
Stir fried vegetables v, vg (S)

Please choose one of the following Accompaniments to compliment your hot dish

Roasted Potatoes v (Mk*)
Steamed Basmati Rice v
Mixed Vegetables

Cold Selection

Cold meat platter
Duck liver pate (Mk)
Mixed leaf salad v, vg
Mini vegetarian quiche (E, G, Mk)
Cherry tomatoes and bocconcini (Mk)
Beetroot and Avocado salad v, vg

Dessert Selection

Fresh Fruit Salad v, vg
Cheese platter served with crackers, celery and grapes v (Ce, G, Mk)
Assorted Cheesecake (E, G, Mk)
Assorted petite-fours v (E, G, Mk, N)

Tea/ Coffee (Mk*)

£45.00 per person

(v)Vegetarians, (vg)Vegans, (C)Crustaceans, (Ce)Celery, (E)Eggs, (F)Fish, (G)Cereals Containing Gluten, (L)Lupin, (Mk)Milk, (Mo)Molluscs, (Mu)Mustard, (N)Nuts, (P)Peanuts, (S)Soya, (Sd)Sulphur Dioxide, (Se)Sesame Seeds, (Alc)Alcohol, (*)Alternative options available, please check with the team member. Kindly check with your server before starting your meal. Whilst we have controls in place to reduce contamination, unfortunately it is not possible for us to guarantee that any dishes we prepare for customers with special dietary requirements will be 100% allergen or contamination free. All prices are inclusive of VAT.