



CONFERENCE FORK BUFFET LUNCH OPTIONS

MEAT OPTIONS

(Please select 2 options to be served to your delegates)

Homemade short crust steak and ale pie
Hunters chicken with a BBQ sauce
Pork loin strips in a creamy peppercorn and mushroom sauce with rice
Beef goulash with soured cream and rice
Soya honey glazed baked boneless chicken thighs with mange-tout vegetable garnish
Braised lamb rogan josh with pilau rice and tear drop naan
Sweet and sour fried chicken and rice
Beef lasagna carbonara
Lamb and rosemary casserole with parmesan dumplings
Sautéed chicken with mushrooms and peppers in a cream and sherry sauce served with rice
Moroccan chicken tagine
Chicken jalfrezi served with saffron rice

FISH OPTIONS

(Please select 1 option to be served to your delegates)

Thai fish cakes with lime and sweet chili sauce
Salmon and prawn vol-au-vent with a chive sauce
Golden battered fish fillet served with string fries and garden peas
Baked fish pie topped with puff pastry
Marinated salmon fillet in a soya and honey sauce

HOT VEGETARIAN OPTIONS

(Please select 1 option to be served to your delegates)

Savory tart of asparagus, wild mushrooms and cherry tomato with a creamy onion sauce (*vegan friendly*)
Cherry tomato, red pepper, spinach and cheese lasagna (*vegan friendly*)
Black bean and quinoa sweet potato hotpot (*vegan friendly*)
Mediterranean vegetable tray bake (*vegan friendly*)
Chickpea and pumpkin curry with rice and naan (*vegan friendly*)

COLD PLATTERS

(Please select 1 option to be served to your delegates)

Homemade chicken and ham pie, ascot pork pie platter
Assorted cold meat platter
Luxury bread display

VEGETABLE OPTION

(Please select 1 option to be served to your delegates)

Honey roasted root vegetables
Sauté baton carrots and peas
Green beans Provençale
Steamed seasonal vegetables
Buttered baby sweetcorn, broccoli and cauliflower
Braised sweet red cabbage and apple

POTATO OPTION

(Please select 1 option to be served to your delegates)

Rosemary scented Parisienne potatoes
Fried potato wedges with red caramelized onion
Creamy Dauphinoise potatoes
Roasted baby new potatoes
Skin on fries
Assorted mix of savory fries (sweet potato, herb, diced, wedges)

INDIVIDUAL BOWL SALAD

(Please choose 2 options to be served to your delegates)

Chickpea, red pepper, cucumber, rocket and red wine vinegar dressing
Asparagus, radish, red onion, mixed leaves, feta with a Dijon mustard dressing
Classic creamy coleslaw
Cherry tomato, mozzarella balls, rocket
Carrot, spring onion, red pepper strips, cucumber, onion, lambs leaf and Orzo pasta
Chickpea, feta cheese, olives, red pepper, courgette and onion
Moroccan spiced couscous with carrot, red pepper, courgetti and onion
Assorted mixed salad
Mixed leaf salad
Classic potato salad

DESSERTS

(Please choose 2 options to be served to your delegates)

Warm

Apple, ginger and cinnamon cake with double cream
Dark velvet chocolate brownie and fudge topping
Sticky golden syrup cake served with English vanilla custard
Apple and blackberry crumble with English vanilla custard
Almond, cherry and semolina cake served with double cream
Classic Zesty spotted dick pudding with English vanilla custard

COLD

Caramel carrot cake finished with maple syrup
Citrus fruit posset with seasonal fruit topping
Chocolate mocha cake served with double cream
Lemon and sultana drizzle cake served with sweetened Greek yogurt
Rich vanilla cheesecake with fruits of the forest accompanied with double cream
Strawberry bavaois served with a crumbly Viennese biscuit
Seasonal fresh fruit salad served with a choice of double cream or natural yogurt
Traditional English sherry trifle
Meringue nest with whipped Chantilly cream and finished with berries

Tea, coffee and iced water served with all options

Should you require any additional items we would be delighted to arrange these at a supplement of £5.50 + VAT per item per person

Allergen Notice

Please be advised that the above menu items may contain nuts or extracts of nuts, wheat based products, dairy products or other ingredients which may cause adverse reactions to any guest who has an intolerance to these items and/or their derivatives

Should you wish to find out more about the ingredients we use, please ask your Event Planner and they will be pleased to supply the relevant information