



Cold Fork Buffet Menu - £30 per person (incl VAT)

A selection from:

Sliced ham (GF)
Roasted beef (GF)
Poached salmon (GF)
Tandoori chicken (GF)
Quiche (V)
Pesto prawns on skewers (GF option available)
Coleslaw salad
Mixed leaf salad
New potato salad
Greek salad
Mixed bean salad
Rustic breads
Cheese platter

Desserts

**We would recommend a choice of just two desserts rather than three for a buffet*

Vanilla & Seasonal Berry Cheesecake

Classic set cheesecake made with cream cheese, vanilla & berries, topped with seasonal berry glaze

Raspberry Cheesecake

Domed cheesecake made with cream cheese & real raspberry puree topped with raspberries

Chocolate Truffle Torte

Rich dark Belgian chocolate torte on a chocolate sponge base

Chocolate Fondant (V)

Rich warm gooey chocolate fondant served with a warm berry compote & vanilla ice cream

Tiramisu

Domed Italian dessert made with mascarpone cheese & coffee soaked sponge

Banoffee Pie (V)

Fresh bananas & caramel in a sweet pastry case topped with a coffee flavoured fresh cream

Lemon Tart (V)

Traditional lemon curd made with fresh lemon juice in a sweet pastry case finished with an apricot glaze



Normandy French Apple Tart (V)

Layered apples baked on a crème patisserie & sweet pastry case finished with a light apricot glaze

Apple & Cinnamon Crumble Tart (V)

Traditional crumble topping with stewed apples in a sweet pastry case

Blackberry & Apple Crumble Tart

Fresh blackberries & stewed apples topped with a traditional crumble topping in a sweet pastry case

Chocolate Brownie (V, GF)

Soft & indulgent chocolate brownie served raspberries and vanilla ice cream

Vegan Chocolate Brownie (Vegan, GF)

Soft & indulgent chocolate brownie served with raspberries and soya ice cream

Chocolate & Raspberry Ganache (Vegan, GF)

A delicious chocolate & raspberry ganache sponge served with raspberries and soya ice cream

Crème Brulee (V, GF)

Smooth and creamy custard with a sweet sugar topping

Vanilla Panna Cotta (GF)

Classic Italian style dessert made with vanilla pods

Sticky Toffee Pudding (V, GF)

A deliciously moist sponge cake served with toffee sauce & vanilla ice cream

Eton Mess (V, GF)

The classic and refreshing dessert made from cream, meringue and fresh strawberries

Fruit Salad (V, GF, Vegan)

A mixed salad made from fresh fruit

Poached Pear (V, GF, Vegan)

Refreshing, simple and elegant

Tea/Coffee & After Eights