

# HOT FORK BUFFET

## SALADS - SELECT 2

- Cherry tomato and rocket salad (V)
- Beetroot and butternut squash salad, toasted hazelnuts, bramble dressing (V)
- Grilled courgette and tomato salad, basil and olive dressing (V)
- Green garden salad, balsamic dressing (V)
- Pea, mint and feta salad (V)
- Potato, wholegrain mustard and red onion salad (V)
- Warm green beans, bacon and shallot salad
- Penne pasta, marinated mushrooms, pine nuts, basil (V)



## MAIN- SELECT 2

- Tex-mex chilli beef, tortilla chips, rice, guacamole
- Beef and local ale pie, caramelised onion mash
- Beer battered fish and chips, mushy peas, tartar sauce
- Chicken tikka Balti, basmati rice
- Chicken, asparagus and sun blushed tomato lasagne, garlic and mozzarella ciabatta
- Cottage pie, cheddar cheese topping
- Fillet of salmon, garlic, ginger soy dressing, stir fry noodles
- Jerk chicken, coconut rice, peas
- Seafood pie, soft herb mash
- Thai green chicken curry, sticky rice, prawn crackers
- Spinach and ricotta tortellini (VE)
- Thai green vegetable curry, sticky rice (V)
- Vegetable burrito, sour cream, guacamole (VE)



## SIDES - SELECT 2

- Steamed greens with ginger and soy dressing (V)
- Buttered new potatoes with mint (V)
- Roast new potatoes with rosemary and sea salt (V)
- Cheddar cheese mash (VE)
- Roast root vegetable with honey and thyme (VE)
- Roast carrot with sesame dressing (V)



## DESSERT- SELECT 2

- Fresh fruit platter, watermelon, gala melon, orange, strawberries (V)
- Chocolate mousse shot glass (VE)
- Warm chocolate brownie (VE)
- New York cheesecake (VE)

**£25.25 pp\***

VE - Vegetarian V - Vegan

\*Prices displayed are for 2024 and will increase each year.

The venue cannot guarantee 100% gluten free on any dish due to the environment that the dish is prepared and cooked