

Traditional Fork Buffet



Mains

Roast Sirloin Beef with creamy horseradish 188kcal/100g

Baked Fillet of Salmon with a dill & cucumber salad 168kcal/100g **NGCI**

Home Cooked Roast Ham glazed in honey 171kcal/100g **NGCI**

Baked Field Mushroom Wellington stuffed with spinach, caramelised onion & Dijon mustard 616kcal each **vegan**

Sides

Fresh Tomato & Basil, Spinach Fusilli Pasta Salad 17kcal per 10g portion **vegan**

Tomato, Onion & Basil Salad 6kcal/10g **NGCI** **vegan**

Dressed Mixed Leaf Salad 15kcal/10g **NGCI** **vegan**

Homemade Coleslaw 150kcal/100g **NGCI** **vegan**

New Potato Salad with herby dill dressing & fresh chives 87kcal/100g **NGCI** **vegan**

Desserts

Rich Chocolate Brownies with dark & milk chocolate chunks 118kcal **NGCI**

Carrot, Walnut & Pistachio Cake swirled with caramel glaze & topped with pistachio frosting, 194kcal per portion **vegan**

Homemade Mini Strawberry Pavlovas 155kcal/pavlova, with fresh cream 449kcal/100g **NGCI**

£29pp (for a minimum of 50 guests)

A discretionary 10% service charge will be added to your quote, 100% of which goes to our hard working staff. Full allergen information is available on request. Our food is prepared in kitchens where all allergens may be present. Due to fryers & cookers being used for more than one product, there is a small possible contamination risk even if the ingredient is not present in the dish. If you have a food allergy please let us know before ordering. Where we offer items that are **NGCI** (Non Gluten Containing Ingredients) we cannot guarantee that they are entirely gluten-free. Adults need around 2000kcal a day.

NGCI = non-gluten containing ingredients | **vegan** = vegan/vegan option available
| **V** = vegetarian

