

## Fork Buffet Selector

Minimum 30 people

Fork Buffets are designed to be eaten standing up using a Fork only.  
Hot items only available in suitable venues, check with your co-ordinator.

### Fork Buffet includes:

Two Main Courses (1 to be vegetarian)

3 Salads

Served with Orange Juice & Mineral Water

**£20.50 per person**

### Hot Main Course

Moroccan Harissa Chicken with Cous Cous

Lamb Bhuna served with Coriander Pilaf Rice

Shepherd's Pie topped with Applewood & Sage Mash

Supreme of Salmon with Lime & Dill Scented Sauce

Goats Cheese, Sweet Potato & Aubergine Gratin (V)

Mushroom Stroganoff with Wild Rice (V)

Chargrilled Vegetable Lasagne (V)

### Cold Main Course

Fillets of Poached Salmon with Lime Hollandaise

Platter of Gravavlax, Smoked Trout Fillets & Marinated Tiger Prawns

Platter of Herb & Walnut Crusted Rare Topside of Beef

Honey & Clove Roasted Gammon Joint

Supreme of Tandoori Chicken with Roasted Almonds

Antipasto (platter of air-dried meats served with sundried tomatoes & olives)

Fig Red Onion & Greek Feta Tarts (V)

Avocado Stuffed with Goats Cheese & Spiced Couscous (V)

Field Mushroom, Lanark Blue & Tarragon Quiche (V)

### Salads

**Please choose three salads from the list below to accompany the main courses:**

New Potato Salad with Chive Dressing (V)

Bean Salad with Tomato Dressing (V)

Tomato Olive & Basil (V)

Mixed Herb Taboulli (V)

Mange Tout, Baby Sweet Corn, Asparagus & Bamboo Shoot (V)

Red Bean & Broccoli (V)

Beetroot & Onion Salad (V)

Avocado, Mango & Walnut/Crispy Bacon

Coleslaw (V)

Mixed Leaf Salad (V)

Hot New Potatoes (V)

Hot Pilaf Rice (V)

**All Prices Quoted are Exclusive of VAT**