

Hot Fork Buffet (minimum 10 persons)

Mains

£15.00 per head

- Chilli con carne served with rice
- Fish pie with potatoes, sweetcorn, peas, leeks & courgettes topped cheesy crumble
- Chicken Chasseur with buttery mashed potato
- Blue cheese lasagne layered with courgettes, aubergines & peppers (V)
- Spicy Beef Cassoulet served with rice
- Vegetable curry with rice and poppadoms (V)
- Lasagne
- Sausage casserole with root vegetables served with creamy mashed potato
- Beef Bourguignonne served with root vegetable mash potato
- Roasted vegetable Cassoulet (V)
- Penne pasta with salmon, broccoli, leeks & mushrooms in a creamy white wine sauce
- Chicken curry served with rice pilaff & poppadoms
- Spanish pork & Chorizo cooked with tomatoes, peppers, onions & rice
- Turkey cooked in a white wine sauce with cranberries topped with sliced potatoes
- Sweet & sour chicken with rice

All dishes come with a tossed salad & crusty bread & butter

Good to know:

You can choose a different dish for every 10th person, up to a maximum of 3 dishes plus a vegetarian option.

The price of these buffets include delivery, the use of table cloth for buffet table, cutlery wrapped in napkins, china, plates, serving utensils & chafing dishes.

Staff will set this up and stay to serve the food from the buffet table & collect the plates then leave. If you would like to hire them for longer or hire additional serving staff to serve your drinks before and during the buffet, generally look after your guests then this can be arranged at an additional cost.

If you would like a buffet as part of your wedding day we can supply all the additional services included in our sit down menu such as: laying tables with white linen cloths, all the necessary cutlery, crockery & glasses. We will serve drinks supplied by you as your guests arrive, open your wine & put on tables along with jugs of water, while you are eating dessert we serve your champagne for the speeches, we will then have tea & coffee available. We will cut your wedding cake. We will tidy up at end of evening and recycle your bottles.

The cost for this is £33 a head including buffet main course, dessert, tea & coffee.

Hot Fork Buffet

Desserts

£5.00 per head

- Chocolate brownie with white chocolate & Bailey's sauce
- Lemon cheesecake with orange sauce
- Brandy snap basket filled with milk chocolate mousse, garnished with fruit
- Seasonal fruit crumble served with custard
- Orange cream crunch with berry compote
- Chocolate tart served with clotted cream
- Meringue with fresh cream and fresh fruit with raspberry sauce
- Crème brulee served with shortbread biscuit
- Chocolate torte on a Hobnob biscuit base with caramel sauce
- Lemon tart with crème fraiche
- Fresh fruit salad in sweet white wine syrup

Please make 1 choice for every 10 people up to a maximum of 3 choices.

Beverages

Tea & Coffee

£2.50 per head

Orange juice, apple juice, still & sparkling mineral water

£2.50 per litre

Good to know:

All prices quoted are inclusive of VAT.

For allergen information please see our website.