

HOT FORK BUFFET MENUS

- All dishes on our hot buffets are prepared by our own chefs. Please contact us for further information or, if you prefer, we can visit you without obligation to discuss your requirements.

Hot Buffet

Beef Bourguignonne
Rustic Mediterranean style chicken with rosemary, shallots, mushrooms and peppers
Salmon, prawn and monkfish ragout
Sliced roast chicken breast with artichoke hearts in a light tarragon sauce
Chilli con carne served with sour cream, grated cheese and tortillas
Fillet of beef stroganoff (extra £3.50 per person)
Breast of chicken pieces wrapped in Parma ham with a mushroom sauce
Pasta served with roasted vegetables and parmesan shavings (v)
Mushroom stroganoff (v)
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Selection of freshly baked bread rolls and butter
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Hot new potatoes, wild rice or pasta
and a selection of
Fresh seasonal vegetables or mixed salad

Desserts

Tarte au citron
Profiteroles and chocolate sauce
Banoffi pie
Chocolate, pear and almond tart
Fresh fruit salad
Fresh cream sherry trifle
Rich chocolate mousse
Raspberry pavlova
Fresh fruit flan
Apricot and almond tart
Baked cheesecake with fruit compote
Selection of cheese and biscuits with stilton, brie and mature cheddar

CALCULATING COSTS

- **With service and equipment.** Using our fine china, cutlery, crystal glasses, table linen and smartly dressed staff offering a buffet service the cost including vat would be £36.95 per person, based on 40 or more guests.
- This price is based on the same main course dish for each guest, with a choice of two desserts. Guests with special dietary requirements can be catered for.
- We can also provide staff to serve drinks, canapés on arrival, wine and soft drinks, coffee after the meal and a drinks service during and after the buffet. Please call to discuss.

**“Many thanks, another very happy occasion” and “efficient and absolutely charming staff”
are typical of the comments we receive about our catering**