

## Hot Fork Buffet Selection

*Please feel free to mix and match from any of our menus to create a menu of your choice*

*All food is freshly prepared to order using ingredients of the highest quality.*

*A Choice of 3 Hot Buffet Items*

*Your Choice of 2 Accompaniments or Fresh Seasonal Vegetables or 2 Salad choices from our menu*

*Freshly Baked Deli Breads & Butter*

## Chicken Options

*Creamy Chicken Smoked Bacon & Leek Casserole*

*Succulent pieces of Chicken baked with Smoked  
Bacon & Leeks in a White Wine Cream sauce*

*Chicken Basque Style, Chicken baked in a Red Wine  
Sauce with Chorizo, Spanish Herbs, Spices, Paprika &  
Olives*

*Coq Au Vin, Supreme of Chicken cooked in a Red Wine  
Sauce with Shallots, Paris Mushrooms, Lardons,  
Chervil & Tarragon*

*Chicken & Chorizo Paella, Cheshire Reared Chicken  
and Authentic Chorizo Cooked in Saffron Rice, served  
with Lemon wedges*

*Citrus Chicken Breast Served with a piquant Salsa*

*Thai Green Chicken Curry, Pan-fried Chicken cooked  
in exotic Thai spices*

*Chicken, Mushroom & Leek Pie Covered with Puff  
Pastry*

*Succulent Chicken pieces in a creamy leek and  
mushroom sauce*

*Chicken & Basil Lasagne, Freshly Cooked Pasta with  
Roasted Mediterranean vegetables & Chicken Breast  
Cooked in a Provencal & Basil Sauce with Fresh Pesto*

*Chicken Rogan Josh or Chicken Korma, Indian classics  
dishes authentically made*

*Rogan Josh – Tomato based*

*Korma Creamy – Coconut based*

**Beef or Lamb Options**

## There will be a supplement on Lamb

Beef & Guinness Casserole with Potato Pancakes

Tender pieces of Beef, cooked with Carrots, Parsley,  
Turnip & Potato Stewed in Dublin's finest thick  
Gravy

Hungarian Beef Goulash, Tender pieces of Beef cooked  
with Tomato, Paprika & Vegetable Stock

Traditional Beef Lasagne, Lean minced Beef cooked in  
a Bolognese Sauce layered between Fresh Pasta &  
topped with a White Wine, Cream & Parmesan Sauce

Traditional Home-made Meat & Potato Pie

Tender chunks of beef cooked in a rich gravy with  
Vegetables and potatoes, Topped with Shortcrust pastry

Moroccan Lamb Tagine, Diced Lamb cooked slowly  
with Apricots, Tomatoes, and Fresh Cumin &  
Coriander, with a  
Lemon & Pomegranate Cous-Cous

Chilli Con Carne & Rice, Lean Minced Lamb or Beef  
used to make this classic dish served with Savoury  
Rice, & Tortilla  
Chips

Lancashire Lamb Hot-Pot (Market Price)

Tender Chunks of Cheshire Lamb, casseroled with  
Leeks, Carrots, and Potatoes & Rosemary in a tasty  
stock and topped with Sliced Potatoes the Traditional  
Lancashire way

### Pork Options

Traditional Bangers & Mash, Locally Produced  
Sausages served with Wholegrain Grain Mustard  
Mash & Rich Onion Gravy

*Somerset Scrumpy Pork, Finest chunks of Pork cooked  
in Cider Sweet Peppers Onion & Cream*

*Cassoulet De Toulouse, Traditional dish from South  
West France with Smoked Bacon, Pork, Toulouse  
Sausage, Beans, Garlic, in a White Wine Sauce &  
Toasted Breadcrumbs*

### *Vegetarian Options*

*Mediterranean Pasta, Tossed with Homemade Pesto,  
Fresh Tomatoes, Roasted Pine Nuts, Virgin Olive Oil,  
Black Olives & finished with Fresh Parmesan*

*Goats Cheese, Spinach, & Wild Mushroom Filo Bake  
Goats Cheese & Fresh Spinach, in a Creamy White  
Wine Sauce wrapped in Filo*

Vegetable Goulash, Chunks of Seasonal Vegetables  
cooked in a Garlic Paprika Tomato and Red Wine  
Sauce served

With Basmati Rice

Thai Green Vegetable Curry (Mild), Courgettes, Okra,  
Mushrooms & Pimentos cooked with exotic Thai Spices,  
Lemon Grass, Coriander, Chillies & Coconut Milk  
served on fragrant Jasmine Rice

Greek Vegetarian Mousakka, Mediterranean  
Vegetables baked in Garlic, Olive Oil, served in a tasty  
Tomato Sauce layered Between Aubergines & Roasted  
Potatoes topped with White Wine & Feta Cheese Sauce

Stuffed Peppers, Roasted Red Peppers stuffed with  
Thyme, Lemon, Garlic, Cous-Cous, and Tomato &  
Balsamic Dressing

Home-Made Cannelloni, Spinach, Pine Nut & Feta  
Cheese topped with a Ratatouille Sauce

Grilled Tagine (Moroccan-style Casserole), Grilled Aubergines cooked with Lemon, Coriander & toasted flaked Almonds & bound in a Tomato Pepper Sauce

Roasted Pepper & Courgette Risotto, Peppers & Courgettes with oven dried Tomatoes

Wild Mushroom & Parmesan Risotto, Creamy wild Mushrooms, Garlic, Parmesan, sautéed Onions & cracked

Black Pepper

Wild Mushroom Stroganoff & Saffron Rice

Vegetable Lasagne Seasonal vegetables cooked with Basil Oregano, in a White Wine, Cream and Parmesan Sauce



## Seafood Options

Homemade Seafood Pie, Smoked Haddock Prawns, Cod  
& Salmon with a Creamy Leek & Cheese Sauce and a  
Creamy Mash

Thai Red Seafood Curry, Selection of Fresh Seafood  
Cooked in Exotic Thai Spices

Fillet of Cod with a Tomato & Basil Sauce

## Accompaniments

Choice of Creamy Mashed Potato:

Cheddar & Leek

Wholegrain Mustard

Spring Onion

Garlic & Herb Buttered New Potatoes

Savoury Fragrant Rice

Chunky Chips/Fries

## Salads

Mixed Leaf Salad, Iceberg, Radicchio, Rocket,  
Cucumber, & Spring Onions

Caesar Salad, Romaine Cos Lettuce, Parmesan, fresh  
Croutons, & our famous Caesar Dressing

Rocket & Parmesan Salad

Rocket Leaves served with fresh shavings of Parmesan

Stilton, Smoked Bacon & Rocket Salad

Garnished with Poached Pears & a Port & Ginger  
Dressing

Greek Salad, Traditional Plum Tomatoes, Black  
Olives, Red Onions, Fresh Coriander & our finest Feta  
Cheese

Mexican Mixed Bean Salad, Chick Peas, Kidney Beans, Cannellini, Tomatoes, Coriander & fresh Chilli

Mexican Mixed Bean Salad, Green, Kidney, Black-Eyed, Butter, & Pinto Beans tossed with fresh Garlic, Paprika, and Tomato & Herbs

Cous-Cous Moroccan Salad, Tomatoes, flat leaf Parsley, Mint, Garlic, Onions & chopped Apricots

Noodle Hoi Sin Style Salad, Julienne of Vegetables with a Hoi Sin Sauce, Lemon Grass, & mixed with Crispy Noodles

Blue Cheese, Walnut & Celery Salad

Coconut & Cumin Rice Salad

Butternut Squash, Peas & fresh Coriander

*Panache of Wild Mushrooms Salad with an  
Asparagus, Goats Cheese, & Tarragon Dressing*

*Italian Pasta Salad Penne Pasta, Black Olives, Sun-  
dried Tomatoes, Onions, fresh Tomatoes, Basil & Sweet  
Red &*

*Yellow Peppers Tomato & Onion Vinaigrette Salad*

*Beef Tomato, served with fresh Herbs, Onion & White  
Wine Vinegar*

*Red Cabbage Coleslaw*

*Indian Rice Salad*

*New Potato Onion & Chive Salad served with a fresh  
Mint Yoghurt*

*Deep-Fried Potato Salad Diced Potatoes, deep-fried &  
garnished with Onions Chillies & served with a Sweet  
Chilli Sauce*

*Slow Roasted Tomato Salad with Feta Cheese  
marinated in Rosemary*

*Tomato & Basil Salad with Olive Oil & cracked Black  
Pepper Beef tomato and fresh Basil*

*Aubergine Lemon Caper Salad served with Balsamic  
Vinaigrette, Aubergines cooked with fresh lemons and  
capers*

*Traditional Coleslaw, White Cabbage, Carrots, Onions,  
& Mayonnaise*