

Hot Fork Menu (Sample)

£25pp: one main course and one vegetarian option plus 2 dessert options

£32pp: two main courses and one vegetarian option plus 2 dessert options

Main Courses:

Shin of beef cooked slowly over three hours and finished with red wine

Seared chicken fillet in a creamy tarragon Riesling sauce

Beef chilli with sour cream, chunky salsa and guacamole

Pot-roasted leg of pork and ragu of beans

Char-grilled chicken with charred red peppers, tomato, chilli and basil

Grilled salmon fillets with caramelised lemons and Hollandaise sauce

Cod fillets topped with cherry tomatoes, mozzarella & basil

Vegetarian Options:

Sweet potato & vegetable sweet and sour

Thai green vegetable curry, baby corn, courgette & coriander

Chestnut mushroom bourguignon pie

Stir-fried vegetable chow mein topped with cashew nuts

Roasted peppers filled with herb and tomato fragrant rice, topped with mozzarella

Roasted root vegetable lasagne

Vegetable Balti

Accompanying Potato & Rice: (choose one)

Baby new potatoes with butter & fresh mint

Crushed new potatoes with fresh chives and panko breadcrumbs

Creamy mashed potatoes

Roasted potatoes

White boiled rice

Accompanying Vegetables: (choose one)

Panache of mixed vegetables

Carrots sautéed in butter and honey-glazed

Roasted Mediterranean vegetables

If you have a food allergy, please notify us ahead of the event so we can verify ingredients for you.

pudding

Cold

Key lime pie
Tart au citron with blueberry coulis
Bourbon pecan pie
Lemon meringue pie
Sticky toffee pavlova
Raspberry crème roulade
Lemon roulade with lemon mascarpone
Chocolate gateau with blueberries and cream
Pear and chocolate tart
Mint parfait with chocolate sauce
Sicilian lemon cheesecake

Hot

Bread & butter pudding laced with Jameson's vanilla custard
Sticky toffee pudding served with toffee sauce
Chocolate brownie cake, served with crème fraiche
Apple & orange tart and cream
Chocolate fondant chocolate sauce
Stem ginger pudding with custard
Raspberry jam pudding with custard
Rhubarb and apple crumble
Cinnamon Belgian waffles with vanilla ice cream
Chocolate tart

Gluten-Free Desserts

Lemon cheesecake
Peanut and caramel cake
Chocolate torte
New York-style baked cheese

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