

## 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*

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