

GROUP & EVENTS CATERING - FORK BUFFET

ALL RATES ARE PER SERVING AND INCLUSIVE OF VAT | MINIMUM NUMBERS OF 20 PERSONS

1 MAIN CHOICE WITH 2 SIDE DISHES
from £18pp

2 MAIN CHOICES WITH 4 SIDE DISHES
£24pp

DESSERT AS SECOND COURSE
from £4pp supplementary

MAINS

Yorkshire shin of beef bourguignon

Spiced beef chilli with peppers and red kidney beans

Chicken, chorizo and chickpea stew with tomato and peppers

Chicken and sweet potato curry with spinach, coconut
and coriander

Chicken, bacon and leek casserole

Sweet and sour chicken with yellow peppers and
fresh pineapple

Thai chicken and vegetable curry with coconut and coriander

Spiced harissa chicken with sweet potato and white beans

Beef lasagne

Beef meatballs in goulash sauce

Lemon and cinnamon pork

Moroccan lamb tagine

Seafood bake with salmon and prawns

Traditional beef and lamb scouse

VEGETARIAN MAINS

Rocket, ricotta and sun blush tomato cannelloni

Roasted butternut squash and pepper bake in a lightly
spiced tomato sauce with parmesan crust

Sweet potato, cauliflower, chickpea curry with pilau rice

Roast aubergine parmigiana

Vegetarian moussaka

Chipotle sweet potato and black bean enchiladas

Baked gnocchi with ricotta and marinara sauce

Mediterranean roasted vegetable lasagne

Italian stuffed aubergines

Mushroom stroganoff

Vegetable scouse

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ACCOMPANIMENTS

Roasted new potatoes with rosemary and olive oil

Selection of seasonal vegetables

New potatoes and chive salad

Homemade coleslaw

Basmati rice

Flat breads

Roasted vegetables with honey and thyme

Mediterranean cous cous salad

Tomato, sea salt, red onion and pesto salad

Artisan bread and butter

Asian coleslaw

Seasonal green salad

DESSERTS

Baked raspberry and vanilla cheesecake

Classic lemon tart with pouring cream and raspberry coulis

Chocolate and passionfruit tart with vanilla cream

Chocolate cheesecake

Eton mess

Cherry frangipane and cream

Apple tart with Chantilly cream

Treacle sponge and custard

Sticky toffee pudding and cream

Tiramisu (coffee or limoncello)

Bread and butter pudding

Fork Buffets are served with 1 main dish and 2 chosen side dishes.
All dietaries and allergen requirements must be incorporated within the elected menu selections.

Bespoke menus may be quoted by team upon request

All items are subject to availability

All menu items must be made available to the venue 14 days prior to the event date

All of our food is prepared in a kitchen where nuts, gluten and other allergens are present

Full allergen information is available upon request

Menu descriptions do not include all ingredients

 VEGETARIAN