

Fork Buffets

*Standing or seated buffets are available throughout the day
for 30 people and over*

£35.00 per person for lunch

A seated buffet carries an additional charge of £4.00 per person

Additional main dishes £6.25 per person

Additional side dishes £3.00 per person

All fork buffet menus are served with mixed leaf salad and a bowl of whole fruit

*All main course dishes, all side dishes and all desserts
are interchangeable at no extra cost*

A reduced chef's choice menu of two main dishes (one to be vegetarian), two side dishes, one dessert and coffee is available for £28.25 per person for lunch only

MENU 1 COLD FORK BUFFET

MAIN

Cold poached salmon with basil mayonnaise
(DF, GF)

Coronation chicken salad with peanut coriander
pesto (DF, GF)

Roast tomato, cheddar and herb quiche (V)

SIDES

Russian potato and vegetable salad (V)

Quinoa and roast chilli butternut salad with sugar
snap peas and pomegranate seeds (DF, GF, V, Vg)

DESSERTS

Mixed mini cheesecakes

Tropical fruit salad (DF, GF, V, Vg)

MENU 2 COLD FORK BUFFET

MAIN

Sliced gammon ham with honey mustard
mayonnaise dressing and rocket salad (DF)

Duck, broccoli and sesame salad with hoi-sin
dressing and crispy pancake strips (DF)

Grilled chestnut mushrooms with roasted
butternut squash, salsa verde (DF, GF, V, Vg)

SIDES

Iranian jewelled rice salad (DF, GF, V, Vg)

Marinated cucumber salad with dill (DF, GF, V, Vg)

DESSERTS

Banoffee pie (V)

Grenadine marinated orange segments with
Greek yoghurt (V)



Roast farmed seabass on a bed of lime, coriander and mango salsa (DF, GF)

MENU 3 HOT FORK BUFFET

MAIN

Beef, mushroom and ale pie topped with puff pastry (DF)

Roast farmed seabass on a bed of lime, coriander and mango salsa (DF, GF)

Spinach and ricotta stuffed gnocchi with red pepper, tomato and basil sauce (V)

SIDES

Roast new potatoes infused with rosemary (DF, GF, V, Vg)

Honey glazed roast root vegetables (DF, GF, V)

DESSERTS

Bakewell tart with almond frangipane and raspberry jam (V)

Champagne and strawberry mousse

MENU 4 HOT FORK BUFFET

MAIN

Lamb tagine with dried apricots and chickpeas in a traditional spiced sauce (DF, GF)

Marinated chicken with olives, onion and preserved lemon (DF, GF)

Lentil moussaka - a vegetarian version of the classic Greek dish with layers of aubergines and braised lentils (V)

SIDES

Couscous with flaked almonds, pomegranate seeds, carrot and sumac (DF, V, Vg)

North African tomato and cucumber salad with mint, parsley and black pepper (DF, GF, V, Vg)

DESSERTS

Cardamom, saffron, orange and caramel panna cotta (GF)

Honey roasted fig, plum and almond tart (V)



MENU 5 HOT FORK BUFFET *(Gluten Free)*

MAIN

Free-range chicken, smoked bacon, baby onion and grain mustard casserole (GF)

Steamed salmon pieces on a shallot, garlic, smoked paprika and cherry tomato compôte (DF, GF)

Paneer, spinach and sweet potato masala (GF, V)

SIDES

Pilaf rice (GF, V)

Peas, diced leeks and sugar snaps tossed in minted butter (GF, V)

DESSERTS

Lemon cake (DF, GF, V, Vg)

Gluten free chocolate brownies (GF, V)

MENU 6 HOT FORK BUFFET

MAIN

Speldhurst sausages with Kentish Bramley apple gravy (DF)

Scottish salmon with a traditional English parsley sauce

Sage and caramelised onion hotpot (V)

SIDES

Heritage tomato salad with Aspall's cider vinegar dressing (DF, GF, V, Vg)

Crushed new potatoes with chives (DF, GF, V, Vg)

DESSERTS

Elderflower jelly with Rodda's clotted cream (GF)

British cheeseboard with bread and crackers served with fig, apple and Bishops finger ale chutney

(All dishes are made from predominately British ingredients from British companies)



Steamed salmon pieces on a shallot, garlic smoked paprika and cherry tomato compôte (DF, GF)

MENU 7

HOT FORK BUFFET

(Vegan Menu)

MAIN

Vegan pumpkin and sage tortelloni in olive oil with fresh herbs (DF, V, Vg)

Chickpea chole curry with spinach (DF, GF, V, Vg)

Faux frittata with courgette and caramelised onion (DF, GF, V, Vg)

SIDES

Mexican slaw with avocado and lime 'mayonnaise' (DF, GF, V, Vg)

Roasted sweet potato and cauliflower with super-seed dukka (DF, GF, V, Vg)

DESSERTS

Vegan strawberry and raspberry mess bowl (DF, GF, V, Vg)

Chocolate coconut tart (DF, GF, V, Vg)

Additional Information

There is an additional staff charge for refreshments served before 07:30 or after 17:30.

Final guaranteed numbers for catering must be advised three working days in advance. Working days are deemed as Monday to Friday not including public holidays.

Dishes from the menu may contain traces of allergens, including nuts. Please ask one of our team if you require further information about the allergens contained in our dishes.

A supplement will apply when numbers for catering are less than 100 at weekends and public holidays.

Prices shown are exclusive of VAT, which shall be charged at the rate in force at the time of purchase. These prices are also subject to change should the government introduce additional costs.

If you require a choice menu, this is available for a seated lunch or dinner at an additional cost of 25% of the menu price.

Should ingredients not be available a similar substitution may be used.

2019 prices are subject to change with 3 months' notice advertised online.

Our Standard T&C's also apply and can be found on our website: www.onegreatgeorgestreet.com

