



# *Fork Buffets*



One Great George Street

# Fork Buffets



Standing or seated buffets for 30 people and over

All menus are priced at £39.00 OR £37.00 for our Chef's Choice Menu  
(available at one week's notice)

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

All fork buffet menus are served with mixed salad leaves and house dressing, coffee and tea

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 £32.00 per person for lunch only

## MENU 1

### *Cold Fork Buffet*

#### MAIN

Cold poached Forman's salmon on a bed of salad niçoise (GF, DF)

Chilled herb free-range chicken on whipped feta and charred cherry tomatoes (GF)

Savoury cheesecake with walnut and red pepper topping (V)

#### SIDES

Moroccan cous-cous salad with aubergine, cumin, chickpea, mint and coriander (DF, Vg)

Shaved fennel with capers, orange, dill and roasted lemon dressing (DF, GF, Vg)

#### DESSERTS

A selection of cupcakes (V)

Lemon posset with diced mango (GF, V)

## MENU 2

### *Hot Fork Buffet*

#### MAIN

Hereford beef and mushroom pie topped with puff pastry (DF)

Roast seabass fillet served on ratatouille with basil oil (DF, GF)

Pumpkin gnocchi with caramelised onion and sage cream (GF, Vg)

#### SIDES

Steamed new potatoes tossed in vinaigrette (GF, Vg)

Seasoned peas with plant butter (DF, GF, Vg)

#### DESSERTS

Bread and butter pudding with white chocolate, sultanas and lemon (V)

Tropical fruit salad with stem ginger and lime syrup (DF, GF, Vg)

(DF) Made without dairy containing ingredients, (GF) Made without gluten containing ingredients, (V) Vegetarian dishes, (Vg) Vegan dishes

\* Dishes from the menu may contain traces of allergens, including nuts. Please ask one of our team if you require further information.

### MENU 3

## *Hot Fork Buffet*

### MAIN

Lamb moussaka

Free-range Norfolk chicken in creamy smoked paprika sauce with red peppers and tomato (GF)

Spanakopita spinach and feta pie (V)

### SIDES

Lemon and olive oil roasted new potatoes (DF, GF, Vg)

Greek feta salad (GF, V)

### DESSERTS

Baked white chocolate and strawberry ripple cheesecake (V)

Apple and cinnamon pie with pouring cream (V)

### MENU 4

## *Hot Fork Buffet*

### MAIN

West Indian lamb curry (DF, GF)

Braised free-range Surrey pork and pancetta pie with onion, mustard and chives

Roasted vegetables, ricotta and parmesan lasagne (V)

### SIDES

Rice and peas (DF, GF, Vg)

Red cabbage, apple and kohlrabi coleslaw with ranch dressing (GF, V)

### DESSERTS

Plant based sticky toffee pudding with caramel sauce (DF, Vg)

Key lime pie (V)

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(DF) Made without dairy containing ingredients, (GF) Made without gluten containing ingredients, (V) Vegetarian dishes, (Vg) Vegan dishes

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## MENU 5

### *Vegan Hot Fork Buffet*

#### MAIN

Mock lamb, leek and vegetable hotpot (DF, Vg)

Plant based 'chorizo' chilli with kidney beans (Vg)

Roasted vegetable and plant-based meatballs in tomato sauce (DF, Vg)

#### SIDES

Roasted butternut squash with chickpeas, red onion and lime (DF, GF, Vg)

Brown rice with cumin and coriander (DF, GF, Vg)

#### DESSERTS

Plant based Bakewell tart (DF, Vg)

Gluten free chocolate brownies (DF, GF, Vg)

*(both served with plant-based cream)*

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(DF) Made without dairy containing ingredients, (GF) Made without gluten containing ingredients, (V) Vegetarian dishes, (Vg) Vegan dishes

\* Dishes from the menu may contain traces of allergens, including nuts. Please ask one of our team if you require further information.

## *Additional Information*



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

Final guaranteed numbers for catering must be advised 5 working days in advance.

Final guaranteed dietary requirements must be advised 5 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.

Many of our menu dishes can be prepared halal upon request. Please speak with a member of our team for more information.

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 if the government introduce additional costs.

Our standard set-up for seated meals is round tables of 10. There are additional staff and linen charges for straight tables or round tables of 8 or less.

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.

Bespoke menus and/or special requests are subject to additional charges.

Whilst every effort is made to guarantee our commitment to sourcing local and seasonal produce, should certain ingredients not be available, a similar substitution may be used.

2025 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](http://www.onegreatgeorgestreet.com)**



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