

# Fork Buffets



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

£38.00 OR £36.25 with a Chef's Choice Menu (available at one week's notice)

A seated buffet carries an additional charge of £4.00 per person, which includes bread rolls and butter

Additional main dishes £7.50 per person

Additional side dishes £3.50 per person

All fork buffet menus are served with mixed salad leaves, olive oil and balsamic vinegar, and a choice of coffee or 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 £31.25 per person for lunch only

## MENU 1

### *Cold Fork Buffet*

#### MAIN

Cold poached salmon with chilled lime, coriander and mango salsa (DF, GF)

Coronation chicken salad (DF, GF)

Tomato and basil savoury cheesecake (V)

#### SIDES

New potato salad with Dijon mustard vinaigrette and fresh herbs (DF, Vg)

Quinoa and roast chilli butternut salad with green beans and pomegranate seeds (DF, GF, Vg)

#### DESSERTS

Baked lemon and vanilla cheesecake (V)

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

## MENU 2

### *Hot Fork Buffet*

#### MAIN

Beef and mushroom pie topped with puff pastry (DF)

Creamy fish pie with leeks and peas and a cheesy parsley mash topping (GF)

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

#### SIDES

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

Glazed roast root vegetables (DF, GF, Vg)

#### DESSERTS

Apple and cinnamon pie with pouring cream (V)

A selection of cupcakes (V)

(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. Please ask one of our team if you require further information.

### MENU 3

## *Hot Fork Buffet*

### MAIN

Lamb moussaka

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

Mediterranean vegetable and haloumi bake (GF, V)

### SIDES

Almond, pumpkin seed and pomegranate, freekeh and lentil salad with lemon, herbs and olive oil (DF, Vg)

Greek feta salad (GF, V)

### DESSERTS

Honey roasted fig, plum and almond tart (V)

Rosewater and cardamon infused middle Eastern cream pots garnished with pistachios and raspberries (GF, V)

### MENU 4

## *Gluten Free Hot Fork Buffet*

### 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

Pilau rice (GF, V)

Peas, diced leeks and sweetcorn tossed in herb butter (GF, V)

### DESSERTS

Gluten free chocolate brownies (DF, GF, Vg)

Mango and passionfruit citrus posset (GF, 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 and apricot harissa tagine (DF, Vg)

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

Plant based meatball toad in the hole with red onion gravy (DF, Vg)

#### SIDES

Sesame glazed roasted carrots (DF, GF, Vg)

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

#### DESSERTS

Apple, cinnamon, and berry compôte (DF, GF, Vg)

Vegan dark chocolate mousse (DF, GF, Vg)

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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. 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 after 17:30.

Final guaranteed numbers for catering 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.

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.

Bespoke menus and/or special service requests may be subject to additional charges

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

2023 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)**

