

SAMPLE 2 COURSE FORK BUFFET MENU - SPRING

Main Courses

Spring Lamb Casserole

With Butter Beans, Spring Onions and Thyme

Mackerel Tortellini

Wild Sorrel Velouté

For Vegetarian Guests we propose:

Feta and Spinach Tortellini

Fresh Tomato Sauce

Side Dishes

Boulangere Potatoes

New Season Leaf Salad

With Nettle, Wild Chervil and Mustard
Seed Dressing

Early Asparagus with Cherry Tomatoes

Twineham Cheese Shavings

A Selection of Artisan Handmade

Breads

Dessert

Glazed French Apple Flan

Chantilly Cream

Passionfruit Mousse

Mature Cheddar and Shropshire Blue

Date Chutney and Cheese Biscuits

To Finish

Fairtrade Coffee

A Selection of Teas and Infusions



SAMPLE 2 COURSE FORK BUFFET MENU - SUMMER

Main Courses

Chargrilled Chicken Scaloppini

Mozzarella, Basil and Pimentos
English White Wine Jus

Dorset Crab, Mackerel and Sea Purslane Gougere

Fine Herbs Velouté

For Vegetarian Guests we propose:

Artichoke and Goats Cheese Tartlets
Green Herb Salsa

Side Dishes

Pasta Salad

Olives, Asparagus and Parmesan
Shavings

Woodland Mushroom Salad

Chives and Marjoram

Quinoa Salad

Little Gem, Radishes, Tomatoes and
Watermelon

A Selection of Artisan Handmade
Breads

Dessert

Profiteroles

Chocolate and Butterscotch Sauce

Summer Fruit Kissel

Chantilly Cream

Speciality Italian Cheeses

Pickled Onion and Walnuts, Crostini

To Finish

Fairtrade Coffee

A Selection of Teas and Infusions



SAMPLE 2 COURSE FORK BUFFET MENU - AUTUMN

Main Courses

Game Poachers' Pie
Golden Pastry Crust

Monkfish and Shrimp Curry
Sweet Potatoes, Coconut Milk and Jerk Spices

For Vegetarian Guests we propose:

Aubergine Paupiette
Filled with Puy Lentils and Autumn Vegetables

Side Dishes

Medley of Roasted Parsnips, Squashes and Aubergine
Olive Oil and Thyme

Borlotti Bean, Fine Bean and Pea Salad
Shredded Lettuce and Sunflower Seeds

Plum Tomato and Red Onion
Cucumber and Chives

A Selection of Artisan Handmade Breads

Dessert

Pear Frangipane Tart
Chantilly Cream

Platters of Prepared Tropical Fruits

Somerset Brie, Shropshire Blue and Cheshire Cheeses
Pickles and Savoury Biscuits

To Finish

Fairtrade Coffee
A Selection of Teas and Infusions



SAMPLE 2 COURSE FORK BUFFET MENU - WINTER

Main Courses

Gressingham Duck and Merguez Cassoulet
Butter Beans

West Country Fish Gougere
Red Gurnard, Dab and Samphire

For Vegetarian Guests we propose:

Stuffed Butternut Squash
Chickpea, Roasted Vegetable and
Harissa Sauce

Side Dishes

Cauliflower Couscous
Toasted Almonds, Peas and Grated
Carrot

Heritage Tomatoes

Red Onion and Chilli

Rocket, Endive and Watercress Salad

Blood Orange Segments

**A Selection of Artisan Handmade
Breads**

Dessert

Chocolate and Plum Frangipane Tart

Winter Fruit Compote

Madeira Syllabub

Mature Cheddar and Oxford Blue

Dried Fruits, Nuts and Oat Cakes

To Finish

Fairtrade Coffee

A Selection of Teas and Infusions

